Fifty Years in a Maryland Kitchen

Mrs. B. C. Howard

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FIFTY YEARS

IN A

MARYLAND KITCHEN

BY

MRS. B. C. HOWARD

NEW AND REVISED EDITION

BALTIMORE
NORMAN, REMINGTON CO.
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PUBLISHER'S PREFACE TO NEW EDITION

"Fifty Years in a Maryland Kitchen" went out of print many years ago. Why it was allowed to do so is peculiar, in view of the constant demand for copies, not only in the State of its birth, but all over the country—a demand which could not be satisfied, and which resulted in raising the value of such copies as could be supplied to $5.00 and more. We have probably felt the demand more than others, and it has finally compelled us to recognize and satisfy it by the publication of a new revised edition—the fifth since its first issue.

The present edition includes a great many famous receipts, which have long been in use in Maryland and Virginia and other parts of the South; which were omitted by Mrs. Howard probably for lack of space. It is hoped, however, that their inclusion will increase the value of the book to the user.

To those, who can remember the place it assumed in the household of an older generation, this book will, no doubt, make a welcome reappearance.

Baltimore, July, 1913.

PREFACE

It was the wish and intention of the compiler of this book to rest its claims to favor simply upon its merits, without an introduction, and without even an indication of the authorship. And this design would have been adhered to, had the object of the publication been in any sense a personal one. But as it has been produced solely for the purpose of aiding certain benevolent undertakings, and as persons who are capable of judging agree that its success will be increased by its bearing the name of its author, to waive personal feelings for the sake of contributing to the object in view, becomes almost, or quite, a duty.

The receipts here offered, with few exceptions, have been practically and repeatedly tested by the author in her own family; and are the results of careful selection from a collection made during a period of more than fifty years. Especial care has been given to making the directions as simple and practical as possible. The scope of the work, it will be seen, is considerable; and it is confidently believed that it will be found a useful manual in the hands of the experienced as well as the young housekeeper.

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TERMS USED IN FRENCH COOKERY

Aspic.—A transparent jelly, in which cold meat, game, fish &c.. are moulded; also to decorate or garnish them.

Blanquette.—A kind of fricassee.

Bouillon.—Broth.

Casserole.—A stew-pan; also the name given to a crust moulded and baked in the form of a pie, then filled with a mince or purée of game, or with a blanquette of white meat.

Consommé.—A very strong rich stock or gravy.

Crouton.—A sippet of bread.

Entrée.—A first-course side or corner dish.

Entremet.—A second-course side or corner dish.

Espagñole.—A brown gravy of high savor.

Farcé.—Force-meat.

Fondu.—A cheese souffle.

Maigre.—Made without meat.

Meringue.—A cake, or iceing, made of sugar and whites of eggs beaten to a snow.

Nouilles.—A paste made of yolks of eggs and flour, then cut small, like vermicelli.

Purée.—Meat or vegetable reduced to a fine pulp, and then mixed with sufficient liquid to form a thick sauce or soup.

Rissoles.—Small fried pastry, either sweet or savory.

Stock.—The unthickened broth or gravy which forms the basis of soups or sauces.

Tamis.—A fine, thin strainer, of woollen canvas.

WEIGHTS AND MEASURES

Wheat Flour.—One and a half pints are one pound.
Corn Meal.—One and a half pints are one pound.
Butter, when soft.—One quart is one pound.
Loaf Sugar, broken.—One heaped pint is one pound.
White Powdered Sugar.—One heaped pint is one pound.
Best Brown Sugar.—One pint is one pound.
Nine Eggs.—Are one pound.

LIQUIDS

Sixteen large tablespoonfuls are half a pint.
Eight large tablespoonfuls are one gill.
Four large tablespoonfuls are half a gill.
Two gills are half a pint.
Two pints are one quart.
Four quarts are one gallon.
A common sized tumbler holds half a pint.
A common sized wine-glass is half a gill.
A tea-cup is one gill, or four ounces.
A large wine-glass is two ounces.
A tablespoonful is half an ounce.
Forty drops are equal to one teaspoonful.
Four teaspoonfuls are equal to one tablespoonful

SOUPS

Beef Stock for Soup

Put on a shin of beef in six quarts of water. Boil all day slowly; it will boil down to three quarts. For the first half hour skim well. No seasoning.

Used either for soups or gravies. If the former, put in either macaroni, vermicelli or tapioca.

To Improve and Enrich any Soup

A cup of thick sour cream put into the tureen *first*, and well mixed with meat soup, when about to be served, gives a fine flavor.

To thicken or enrich white or fish soups, pour them boiling hot on the well-beaten yolks of two or three eggs.

Bouquet of Herbs

This is a term used in French cookery, and consists of parsley and sweet herbs, two bunches of thyme, a little sweet basil, two cloves, and six blades of mace. To the seasoning some bay leaves may be added.

To Brown Sugar for a Soup

Take two large spoonsful of brown sugar; put it in a frying-pan over the fire. Let it melt, and add about half a pint of water: let it boil. One large spoonful

will brown a soup. It will keep a week or ten days. Any other thing browned in the same way. This is the mode of preparing the browning for crême brulée, or caramel ice-cream.

French Spiced Soup

Take the shank of young tender beef; cut it up, bones and all, and put it into a vessel that holds a gallon and a half of water. Let it boil about two hours. Take out the meat; cut it off nicely from the bones and return all to the vessel, adding salt and red pepper to the taste. Have ready a dessert-spoonful of cloves; the same of mace, cinnamon, and half a nutmeg well pulverised, with a pint of browned flour. Mix all well together and thicken the soup with it; and add also a few onions cut in small particles with a handful of parsley. Let all boil about two hours longer, when it should be taken off and strained. Add a little black pepper, a tea-cupful of wine, a lemon sliced, and four hard-boiled eggs cut up very fine.

If necessary, more spice can be added to suit the taste.

Danish Dumplings, to be Served in Soup

The weight of three eggs in flour, in milk, and in butter. Put the milk and butter in a sauce-pan, and when it comes to a boil put in the flour, and continue to mash with a spoon until it drops from the sides of the pan and forms a compact mass. Put it into a dish to cool, and when just warm add one egg at a time, beating each one in well before adding another: then set it

aside for at least two hours to cool. Roll out with as little flour as possible in the hands, and drop in the soup-pot when the soup is boiling—leave off the top. The dumplings must boil about ten minutes.

Pepper Pot

Put on a shin of beef in about a gallon of water. Put in with it a pound of middling; let it be carefully watched, and the scum all taken off as it rises. Boil some sprouts, as you would for a "vegetable," and when done take them out of the water, drain them in a colander; pick out all the stems and stalks, and pound them fine in a mortar. Beat with this purée of greens either corn or wheat flour, sufficient to thicken the soup moderately. Then pepper and salt to the taste, making it pretty hot. Make some dumplings, either of corn or flour, and boil them in the soup. Stir just before serving.

Green Pea Soup

Put on a knuckle of veal, and let it get half done. Season with pepper and salt, a little onion and a slice of bacon. When half done, throw in a quart of shelled peas, and let them boil soft. After mashing the peas, strain through a colander, boil it up again, and then add about a tea-spoonful of flour rolled in butter. If you have a cup of cream, add it just before serving. Cut up thin squares of bread, fry them in lard, and serve them either in the soup or on a plate. Pour off the lard just before it is done, and add a little butter, to take off the taste of the lard. You can add the hulls to the veal, which makes a very good soup.

About half a peck will make a tureen when the peas are old.

A peck of unshelled peas should yield a quart when in full season.

Green Pea Soup with Cream

Half a peck of young green peas, put on with a little onion, and just covered with water sufficient to boil them soft. Rub a tea-spoonful of flour in as much butter as necessary, and put it to the peas, and boil fifteen minutes. Boil together a coffee-cup of cream and a quart of new milk. After it has boiled, stir the peas into it. Put pepper and salt into the bottom of the tureen, and pour on it the soup without straining.

Asparagus Soup

Take a piece of middling, and if convenient a small piece of fresh meat or bones, two or four onions, according to size, or shallots, pepper, salt, a little thyme, and a gallon of water; and as it boils down, if necessary, add a little more. Cut up fine three pints of asparagus; boil it down in the water prepared as above for two hours, then pulp it through a colander as you would bean soup. Put it back, and let it come to a boil. Thicken with a table-spoonful of flour worked in a little butter. Just before serving, stir in a quart of new milk and a gill of cream.

Red French Bean Soup

Rather more than a pint of beans to a tureen of soup. Put them in soak over night. Next morning early put

them on in a two-gallon pot nearly full of cold water. As the soup boils away, more water to be added, at discretion, if the soup is too thick. When about done, put in half a pound of fat pork (if very salt it must be soaked), an onion, thyme, parsley, pepper. Salt carefully, as the pork will probably make it salt enough. A bunch of celery or a tea-spoonful of celery seed. Half-an-hour before dinner mash them well, and pass through a colander; put it back in the pot on embers, and keep it hot until dinner is served.

Black Bean Soup

Tea-cup of beans to one gallon of water, one and a half pounds of soup beef. Let them boil together until about twelve o'clock. Then take out the beef and strain the beans through a cloth. Throw the beef back into the pot with the liquid. Chop about four large onions, and put them in. About an hour before dinner throw in a bunch of thyme and parsley, about a quart of tomatoes, or not, as you please. Salt and pepper to the taste, a few cloves and a small table-spoonful of butter.

English Split-Pea Soup

One pint of English split-peas, one gallon of water, one good-sized onion, table-spoonful of thyme, table-spoonful of salt, a tea-spoonful of black pepper, thick slice of sweet pork, table-spoonful of butter. Just before serving, a gill of cream is an improvement. Strain before serving, and throw in dice of toasted bread.

Corn Soup

For the basis of the soup you can use veal, chicken, a ham bone—any cold meat—the giblets of chickens, with a slice of ham or nice fresh middling. Either grate the corn raw, or, what is better, take off the top skin of the grains with a sharp knife, and then with the back of the knife press out the pulp and milk. About three-quarters of an hour before dinner, stir in the grated corn, add a quarter of a pound of butter, and flour enough to thicken it. If you have not much meat for your soup, you must put more butter. Put a large tea-cup of cream in the tureen, and pour the soup over it, stirring it all the time until the cream is set.

This soup requires no seasoning but pepper and salt.

French Carrot Soup

To prepare the soup:

Take a knuckle of veal of about six pounds; cut into small pieces. Take half a pound of lean ham, and cut it up also. Rub quarter of a pound of butter on the bottom of the stew pan, in which place the meats with a half pint of water, two ounces of salt, three onions of moderate size stuck with cloves, one turnip, half a leek, half a carrot, half a head of celery, or half a teaspoonful of its seed. Cover the pan and place it over a brisk fire until the pan contains a thick white glaze, which will adhere to the spoon. Pour over it, cold, eight quarts of water, and when near boiling draw the pan to a corner of the fireplace and allow it to simmer for three hours. Skim it; pass it through a sieve, and you obtain a stock suitable for any soup.

To make the soup:

Scrape five or six large carrots, slice the outer rims, not using the hearts. Add a large onion, one turnip, quarter of a pound of lean ham, parsley, and bay leaves to your taste. Put four ounces of butter into a stew-pan, and fry to a yellowish consistency; then add the first-named ingredients, and stew with a pint of water until perfectly tender. Mix this smoothly in two ounces of flour, and add of the above stock five pints. Season with salt and a pinch of sugar; and boil for fifteen minutes, stirring it.

Strain through a sieve.

Soup à la Palestine, or Artichoke Soup

One quart of artichokes boiled very soft and peeled. About a table-spoonful of butter and two of flour, well-mixed and dissolved by the fire, perfectly free of lumps. Let it stew a little, but not brown. Have prepared about a quart of broth made of the strong essence of the meat, either chicken, beef, or veal, but chicken is best. Put in plenty of cayenne pepper, salt and celery. Not a particle of grease must remain on it. It must be constantly and carefully taken off while boiling. Pour this to the butter and flour. Let it boil up. Having drained the artichokes well and pulped them through a sieve until entirely free from lumps, add them to the broth, stirring them in gradually. Then add a quart of new milk, stirring all the time to prevent from burning.

The French prepare the artichokes, after boiling and peeling them, by forcing them through a coarse thin linen cloth, a person holding each end of the towel gathered up, and another mashing the artichokes

through with a strong silver spoon. They will be finer and smoother.

The artichokes had better be prepared while the broth is making.

Beef Soup

Put on two pounds of beef early in the morning, and let it boil slowly for three hours; while boiling, skim it constantly; then add celery or celery seed, a small head of cabbage cut in quarters, turnips, okra, tomatoes, carrots, or whatever vegetables you may have. When finished, strain the soup into the tureen, and afterwards put in some of the meat and vegetables.

Brown Soup

Put on early in the morning a neck of mutton, with a piece of butter to brown, keeping the lid on the pot. Cut three or four onions and five carrots; put them in the pot, and let all stew until twelve o'clock. Then pour on it some boiling water; put in four potatoes and one piece of celery, pepper and salt, and let it boil until dinner is ready.

Gumbo Filet

Put a table-spoonful of butter and lard in a pot. Cut up a chicken, wash and wipe it perfectly dry; pepper and salt it. Put it into the pot and fry it brown. Sprinkle over it a spoonful of flour, and be careful that it does not burn. Chop two onions and a little parsley very fine. Mix it with the fricassee; also mace, a few cloves, a little thyme and sweet marjoram. Put some chicken or veal broth with it at the same time, and let it stew until quite done, stirring frequently to keep from

burning. Add some more broth and the liquor of a quart of oysters, and let it boil until dinner-time. Then put in the oysters. When dinner is called, sift into the soup a table-spoonful of the Gumbo, stirring at the same time to the bottom of the pot. Let it come to a boil, and serve immediately. The soup must be boiling when the Gumbo is put in. If allowed to boil after, the soup will not be good.

Rice boiled dry should be served with it.

Gumbo Filet

Gumbo Filet Powder is made of the tender young leaves of the sassafras, picked in the Spring, and dried carefully in the shade as you do herbs; powdered fine, bottled and corked tight.

It is much used in New Orleans.

Gumbo Filet Soup

Cut up the chickens, each piece separately; the wing and back in three pieces. Fry very brown in boiling lard. Put it in a pot with as much water as will make a tureen of soup. The water must be boiling. Add pepper and salt, and when half-done put in two pigeons, and let all boil together for four or five hours, until the meat drops from the bones. Put in a large slice of ham cut up fine. Just before serving, brown a large table-spoonful of the Filet powder, and stir it in gradually and hard. Be sure not to put the top of the tureen on, or the Filet will fall to the bottom. If you wish to use crabs or oysters, substitute them for the chicken, or add them instead of the pigeon. The soup may be made of scraps or bones of anything that is cold in the house.

Gumbo Filet Soup

Cut a chicken into small pieces; then fry it in lard well seasoned with pepper and salt. Flour it when nearly done, and pour on it two quarts of water. Season with onions, parsley, thyme and red pepper. Just before taking it off the fire, stir in a table-spoonful of the Gumbo, slowly, for a few minutes. A few oysters are an improvement.

Boiled rice, served dry, is indispensable.

Okra (Gumbo) Soup

Take two pounds of lean beef cut in small pieces; add a quarter of a peck of tomatoes, skinned, and the seeds and pith squeezed out, and one small onion cut up. Let all this stew for awhile in a little butter, stirring it occasionally, and then put in the okra, previously cut in slices: stir it, say ten minutes. Next pour about four quarts of boiling water to the ingredients, prepared by frying or simmering. Season to your taste: spices if you like them, pepper, green (or dried pepper in winter is best), and salt. Let it boil down slowly; stirring it frequently and mashing the okra. Add a piece of butter the size of an egg.

Never to be made in an iron pot.

Okra Soup

Take a young chicken; flour it well, and fry it in middling until it is very brown. Fry four or five small onions until they dry up. A double-handful of green okra, salt and pepper. Put all into a pot with a tea-

kettle of boiling water. Throw in half-a-dozen peeled tomatoes. Boil all together from early morning until dinner-time.

Okra Soup

To a small knuckle of veal put one-quarter of a peck of green okra, and one-and-a-half dozen large tomatoes, one onion, three long red peppers (one chopped up, the others whole), and parsley. Let it boil six hours. About an hour before dinner put in six boiled hard crabs, a little broken up, shells and all, but not picked, and a small piece of bacon.

Winter Okra Soup

Let a pint of okra be soaked over night. Take a flank of beef, three or four pounds, and fry it brown, putting in two large onions. Dredge a little flour into the fat it has been fried in, to make a brown gravy, and add about a pint of water. Put on half a gallon of water; cut up six turnips, six large potatoes, and the tops of celery bunches. Then put in the okra, next the meat, and lastly the brown gravy, and let it stew four or five hours. Strain it, rubbing it through a colander, which only leaves the okra fine. To that add a pint of tomato catsup; salt and pepper (cayenne and black) to the taste.

Tomato and Okra Soup

Take one-quarter of a shin, and, if you have it, a ham bone. Pepper and salt the shin, and dredge it with flour. Put it with two onions and a bunch of parsley at the bottom of the pot. Pour on a gallon of water. It should be put on at nine or ten o'clock, and boiled

until all the essence is boiled out of the meat. At one o'clock strain it and return it immediately to the pot, adding to it a quarter of a peck of tomatoes, one quart of lima beans, and three ears of corn carefully cut from the cob.

Okra Soup, with or without Crabs

Fry a knuckle of veal in butter, with pepper, salt and onions. After it is fried, add 3 dozen green okra, sliced (with the ends cut off): also a piece of ham. Pour to this two gallons of boiling water; and when half cooked, add four crabs, which must be previously boiled and divided into four parts, then fried brown with butter, onions, pepper and salt. About two hours before dinner, add one dozen tomatoes, with the skins taken off.

Begin the soup about nine o'clock in the morning.

Okra Soup with Crabs

Take a quarter of a peck of okra and boil in beef soup. Two pounds of beef to three gallons of water. A ham bone added is a great improvement. A few herbs, a quarter of a peck of tomatoes, one dozen hard crabs boiled and picked. Season to taste, with pepper, salt, and a small onion. Boil from early in the morning.

Okra Soup with Crabs

Wash a quarter of a peck of okra, twelve large tomatoes, two sliced onions, half a pound of green pepper, all cut fine. Fry brown the okra, onion, and pepper. Then put all the ingredients into a pot, with three quarts of hot water, quarter of a pound of butter, and salt to

your taste. Simmer slowly for three or four hours. Boil and pick six hard crabs, and add to the soup half an hour before serving.

Knuckle of Veal Soup

Put on the knuckle of veal, cracking the bones (but not cutting off the meat), in two-and-a-half quarts of water about three-and-a-quarter hours before dinner. Put in one large or two small onions, celery or celery seed, thyme, parsley, a small carrot, cayenne pepper, several slices of mild middling, and salt to the taste. When the soup is half-done, mash three good-sized potatoes with a little soup from the pot and a lump of butter; adding a very little flour mixed with *cold* water. At this time put into the soup a pint of milk, or a tea-cup of cream; stirring it well to keep it from curdling. Then stir in the potatoes. In winter artichokes are better than the potatoes, though one large one with the artichokes will not be amiss.

Do not strain the soup or take out the meat, only the bones; and pick out the pieces of herbs that may float.

Knuckle of Veal Soup

Put on the fire in a saucepan a quarter of a pound of butter, and when boiling hot add one lemon sliced, two large onions, two large carrots finely minced, a small bunch of thyme and parsley tied together, two cloves and a little black pepper. When well browned, put in a table-spoonful of butter well rolled in flour, and one pint of cold water, and let it boil up once; then

throw in a knuckle of veal, about two gallons of water, pepper and salt. Let it boil well one hour and simmer for four. One hour before dinner stir in sufficient browned flour well mixed with water to make it a rich chocolate color, and let it simmer until time to serve.

Before serving strain and add the juice of half a lemon, half a tumbler of white wine and three hard-boiled eggs sliced.

Knuckle of Veal Soup

To a small knuckle of veal, six quarts of water. Let it boil down to three pints, add two carrots, three small shallots, fourteen allspice, four cloves, pepper and salt to the taste, and a little chopped parsley. When it boils down to three pints, take it off, about half an hour before dinner, and strain it. Put it again on the fire and stir in two or three table-spoonfuls of browned flour, making the soup the consistency of a rich gruel. Then stir in one table-spoonful of brown sugar, and a large half tumbler of Madeira wine. Let it simmer for half-an-hour, and serve.

Knuckle of Veal Soup

Early in the morning put a knuckle of veal into a small-sized pot filled with water, with three or four large onions chopped fine, a bunch of thyme and celery tied together, a slice of bacon, pepper and salt. Cover it well and boil until twelve o'clock. Then throw in three table-spoonfuls of rice or barley, and boil steadily until dinner-time.

Calf's Head Soup

Boil the calf's head for four hours in two gallons of water with four onions, two leeks, and a hock of ham. Then strain out the meat from the soup, to which put marjoram, thyme and parsley, chopped very fine. Then season with cloves, mace and pepper to your taste. A dessert-spoonful of butter, mixed with a tea-cupful of brown flour and some wine, is an improvement. Put it on again and boil it for three hours. One hour before serving, put in the meat which has been carefully picked from the head, and after it is taken up, six hard-boiled eggs are cut up in slices and added to it, or brain cakes may be made instead, or, to make it richer, both should be used.

Brain cakes are of the brains of the head, seasoned with a little pepper and salt, fried in butter, and put on top of the soup just as it is going to table.

Chicken Soup

One very large chicken, or two, according to the quantity required. *Old* chickens are best.

Put on a large saucepan with about two quarts of water to one chicken. Throw in two onions, a small bunch of parsley, one carrot, and a small piece of lean bacon. Let them boil well for about half-an-hour; then take it off, and set it on embers at the side, so as not to boil away the first water, which forms the soup; and if it should not be enough, a half-pint can be added at the last. Let it remain on the embers, simmering slowly, until within a half-hour of dinner, when a small table-spoonful of flour mixed with water is stirred in.

Then take off the soup and strain it, and if there is much grease, skim it. Put it back into the saucepan, and keep it hot until ready to serve; when a tea-cup of new milk or cream can be added, if desired; but the soup must be boiling, and the cream just stirred in, and the whole taken off immediately. Time required for making the soup, five hours. If you wish rice, boil it separately in water, and throw it in a few minutes before serving. If paste-balls, make the paste with about a dessert-spoonful of butter to a tea-cupful of flour mixed with water. Roll very thin, and cut out the pieces. Have ready a saucepan of boiling water with some salt in it; throw in the balls, and they will cook directly, and rise very light. Drop them into the boiling soup, as you would the rice, a few minutes before serving.

Rabbit Soup

Cut a few slices of ham, and with this cover the bottom of a stew pan. Cut up your rabbit; add a faggot of thyme and parsley, six onions, a few blades of mace and about half a pint of water. Put it on a slow fire for an hour; then put in as much stock as you require soup, and let it boil gently for another hour. Next take out the rabbit; strip the meat from the bones, and beat it in a mortar quite fine. Return it to the soup with the crumbs of a roll. Let it boil again for half-an-hour, and then rub it through a sieve. Add one pint of cream that has been boiled. Put it into the soup-pot, set it in a stew-pan of hot water. Add a little salt, pepper, and pinch of sugar.

White Vermicelli Soup

Make a soup of any kind of meat—veal, legs, necks, or other parts of the chicken, or ham bone. Strain it, and take off all the fat and sediment. Put a handful of vermicelli in a little water; just to swell. Strain the water from it, and put it into the soup while boiling. Just before taking it from the fire to pour into the tureen, stir in a pint of new milk and a tea-cup of cream. After taking it from the fire, and while boiling hot, stir in the yolks of two eggs, a little white pepper and salt. Pour into the tureen and serve.

White Soup served with Macaroni

Put on two or three pounds of meat, or a chicken, a small piece of lean bacon, an onion, celery seed (or celery), parsley, thyme, pepper and salt. Pour on two quarts of water, and let it boil down to one quart. Just before serving, thicken it with a little butter and flour and half a pint of milk or cream. If it is made of beef or veal it will take six hours to boil; if of chicken, three or four.

Soup is always better made the day before and put away to be skimmed.

White Soup

A chicken skinned and boiled until the bones separate from the meat, a small onion stuck with cloves, and a head of celery boiled with chicken (if this last is not to be had, a little celery seed). Beat up the yolks of four eggs in a pint of cream or milk; add a blade of mace, salt and pepper; stirred in gradually while the soup is

boiling, and then constantly stirred until thick enough. If wanted thicker, add a little of potatoes mashed through a sieve.

White Vegetable Soup

Boil a knuckle of veal until it drops from the bone, with thyme, sweet marjoram, and a dozen potatoes. Strain it, and put it on to boil with an onion, mace, a pint of lima beans, and a pint of corn cut from the cob. Let these boil until a half hour before you serve the soup; then add a pint of cream which has been already boiled. Give it one boil-up, and serve.

A slice of cold ham, or a ham bone may be added to the veal.

Crab Soup

Take six crabs after they are boiled; break the shells of three, and pick three. Fry the three broken crabs with two slices of middling; chop a small onion up fine, and when the crabs and middling are half fried, add the onion. All must be partially fried down. Then add half a pint of water, and let it all stew slowly for about half-an-hour. Then pour upon it half a gallon of water, and let boil down to three pints, seasoning it with pepper and salt. After putting in the water, add a quart of tomatoes cut up fine, after peeling them and taking out all the tough and stringy parts, and saving the juice. Let them boil in the soup until it is ready to be served. Add a large table-spoonful of butter rolled in one of flour, and a good-sized bunch of parsley; cut up and stir in a tea-cup of new milk or cream. Let it boil a few minutes, and serve, putting the picked crabs at the bottom of the tureen.

Crab Soup

Four large crabs, carefully picked in as large flakes as possible. The fat from the backs laid aside to mix with the butter. One quart of new milk, a "grate" or two of nutmeg, mace, a tea-spoonful of butter, salt, black and cayenne pepper. Mix the fat from the backs with the butter, and stir in. Simmer twenty minutes.

Cream is always an improvement, stirred in just before serving.

Three quarts of milk make a large tureen.

Crab Soup

Boil one quart of milk, a small part of an onion, and a little parsley cut fine; then add the picked meat of six crabs. Boil five minutes. Rub a table-spoonful of flour with the same of butter; soften with the hot milk, and add half a pint of cream, one egg beaten up, salt and cayenne pepper. Boil for one moment before serving.

White Crab Soup

Six crabs to a gallon of water. Crack the legs and the fins and put them in the water, with the fat from the backs. Season to your taste. While the above is boiling —say about an hour and a half—pick a plateful of the crabs, and, after draining off the water from the legs and fins, put it back in the pot with the prepared crabs, and let it boil a full half hour. Pour a half pint of milk in the tureen, and serve.

Seasoning: A slice of fresh middling, pepper, and, if you like it, a little onion, quarter of a pound of butter, a small table-spoonful of flour rubbed in the butter.

Oyster Soup

On opening the oysters save the "liquor," and put it on with a very little water to stew; throw in two onions cut up fine, and some of middling of bacon. After stewing half-an-hour put in the oysters with a table-spoonful of butter, a *very little* flour, and some pepper. It boils in fifteen minutes.

Oyster Soup

Put on a little of the juice of the oysters with a small onion. Boil and skim it. Then add the rest of the juice with pepper, salt, and the oysters; then a table-spoonful of butter worked in a little flour. Just before you take it off, stir in a little new milk or cream. Have ready the yolk of an egg with a little parsley chopped fine, and when the oysters are done, take it off the fire and stir in the egg.

Oyster Soup with Cream

Take two quarts of oysters with their own liquor, and boil them in a bell-metal skillet, with pepper, salt, a bunch of parsley and a small piece of lean bacon. When it has boiled a few minutes, put in a table-spoonful of butter rolled well in flour. Stir it well in, and let it boil a few minutes longer, taking care to stir frequently so as to keep the butter from oiling. Then throw in half a pint of rich cream mixed with the same quantity of new milk, and stir it constantly until well mixed, or the cream will curdle. It makes the soup particularly nice to keep out the finest oysters until the butter is put in; they then go to the table plump and large,

not so much done as the rest must be to make the soup good. Half-an-hour is quite sufficient to boil it.

Those that like onions may chop a nice white one very fine, and put it on with the oysters.

The oysters that are used for soup should be opened perfectly raw, and not scalded in the shell, which is frequently done to open them more easily.

The liquor should be carefully saved when the oysters are opened, and not a drop of water should be put in—as that makes the soup poor.

Clam Soup

To a quart of clams add a pint of their liquor, saved in the opening, three pints of water, half a slice of bread, a small tea-spoonful of butter, three blades of mace, a few whole peppers and a bunch of sweet herbs. Cover it close and stew for three-quarters of an hour, then strain it off. Put toasted bread cut in dice into the tureen, and pour the boiling soup upon it. Add a tea-cup of cream just before serving.

Clam Soup with Cream

Thirty clams to be opened free of grit, and the liquor saved; six shallots or onions, parsley, a good slice of bacon cut in pieces and boiled in a pint of water for half-an-hour. While this is boiling, pour in the liquor, and let boil again. Then take it off; strain it, and put in the clams, cut in small pieces; and again let it boil. Stir in a table-spoonful of butter until it mixes perfectly smooth; then take it off the fire and set it on ashes. When you are ready to use it, stir in a pint of cream.

Clam Soup with Knuckle of Veal

Take twenty-five clams and a small knuckle of veal. Open the clams without scalding them, and save all the juice. To this add a slice of lean middling or bacon without fat, pepper, salt, and three onions; or less, according to size. Pour to these ingredients a little more than a gallon of water. Let the soup boil until the clams and veal drop to pieces. Strain it; cut off all the tender parts of the clams, and return them to it. Add a small tea-spoonful of flour and a table-spoonful of butter rubbed together. Just before serving, beat up the yolks of two eggs, and mix with them some parsley cut very fine and half a pint of cream. Boil up for a minute and serve, being careful that the eggs do not cook.

Eggs for Terrapin or Turtle Soup

Beat the yolks of three hard-boiled eggs in a mortar, and make it into a paste with the yolk of a raw one. Roll into small balls, and throw them into boiling water for two minutes to harden.

Terrapin Soup

Four quarts of water to four small terrapins. First scald them, so as to peel the skin off easily, but not to boil them. Take them out of the shell and cut them up as for stewing. Then put a little more water to that in which they were boiled, and skim as you would other soup. When it boils clear, put in two onions, a slice of bacon, a tea-spoonful of allspice and mace together, but less mace, half a tea-spoonful of pepper, a little thyme,

parsley and marjoram. Brown a little flour, and stir in a table-spoonful of butter. These two at the last. Rub up the yolks of two eggs with the butter, and stir in the soup after it is in the tureen. Wine to your taste.

Lobster Soup

Take the meat from the claws, bodies and tails of six small lobsters, or in proportion of large ones; but the small are always the tenderest and the best. Take away the brown fin and the bag on the head. Beat the fins, chines, and small claws in a mortar. Boil them very gently in two quarts of water, with the crumbs of a French roll, some ground white pepper, salt, two anchovies, a large onion, sweet herbs, and a bit of lemon peel, until the substance of all is extracted. Strain it. Beat the spawn in a mortar, with a bit of butter, a quarter of a nutmeg, and a tea-spoonful of corn starch. Mix this with a quart of cream. Cut the tails into pieces, and give them a boil up with the cream and soup. Add four meat-balls made of the remainder of the lobster, mace, pepper, salt, a few crumbs of bread, and an egg or two. Let the balls be made with a pinch of flour, and heated in the soup. It is best always to boil cream previous to putting into soup, as it is not so apt to curdle.

Shin Vegetable Soup

Put half a shin in the bottom of a pot with two or three slices of bacon, about one quart of tomatoes, one pint of okra, three or four potatoes peeled and cut up, some lima beans, corn, in fact any vegetables that are procurable, and let all fry together for a short time;

then pour in about six quarts of water, and let it boil slowly. Should the water stew away, more may be added. Skim carefully.

Before serving, take out the pieces of meat. This soup requires from seven to eight hours to cook properly.

Shin Gravy Soup

Cut off the meat and bones from a shin of beef and *wash it.* Fry four or five slices of bacon in a pot, which will leave some grease in the bottom of it; in that fry the pieces of the *meat* until they brown: carefully avoiding burning them. Place in the pot, after pouring off the grease in which the meat was fried, the bones, and twelve or eighteen onions (according to size), twelve large carrots, six large tomatoes, parsley, red and black pepper, and salt, two turnips, a good bunch of celery (or celery seed), and a small piece of thyme. Then pour on two gallons of boiling water, and *no more should be added.* The soup must boil very slowly. Should it by any accident boil down too much, when straining it add a pint of boiling water. Add vermicelli, or boiled rice, or macaroni, to the boiling soup.

French Gravy Soup

Scrape half a dozen carrots, cut up one dozen onions, and put them in the pot with the beef for the soup; with three cloves, a small bunch of thyme, pepper and salt to your taste. Add about a quart of water, or as much as will cover it after that has stewed down; pour to it a kettleful of boiling water, and let it boil until

dinner is ready. Strain it, and before it is sent to the table, cut up some bread in small square pieces and throw them in.

The proper meat for this soup is four or six pounds from the round.

French Gravy Soup

Take three or four slices of ham and from two to four pounds of lean beef, according to the quantity to be made. Put them into the pot in which the soup is to be made and let them brown. Then add a knuckle of veal. Let all stew until the juices are thoroughly extracted; then pour on cold water, one quart, or less, at a time, taking the scum off as it rises, which it will do each time the water is put in. The quantity of water depends on the desired richness of the soup and the quantity of meat put in. When it is sufficiently done, strain it through a coarse napkin.

If seasoning is required, put in while boiling:

Seven large carrots.

Twelve onions, or less.

Four cloves.

A small stick of cinnamon.

Pepper and salt to the taste.

Soupe à la Reine

Half roast two fowls. Cut the breast into small pieces or slices—about two dozen. Pick the meat from the rest of the chickens, and pound it with two dozen sweet almonds, and a penny-roll soaked in milk. Then pass through a sieve. Put the bones into a stew-pan, with

one pound of veal, two ounces of bacon, and two ounces of butter. Boil until all the strength is boiled out. Then add some water, a bunch of herbs, a few young onions, parsley, a bay leaf, and some thyme. Boil all well together for two or three hours. Strain it. Add the juice, and a pint of cream which has been boiled and reduced with milk.

Julienne Consommé

For a very strong broth, take two knuckles of veal, one can of tomatoes, two bunches of celery cut up, four potatoes, one good-sized carrot, one large onion, two turnips, quarter of a cabbage cut fine.

Put the veal and vegetables in a pot, which nearly fill with water, leaving room for boiling. Throw in a table-spoonful of salt, three or four cloves, pepper (or pepper pods are better).

Let all boil for eight hours; then strain, first through a colander, mashing it to get as much as possible, and afterwards let it run gradually through a cloth. Return it to a stew-pan, and let it come to a boil, then throw in the beaten white of an egg, and let it boil long enough to separate the egg from the soup and clear it.

Put a table-spoonful of butter and two table-spoonfuls of brown sugar in a pan, and let it brown, but be careful that it does not burn. Stir a little of the soup with the browning, and before taking out the egg mix it well with the rest in the stew-pan.

Strain once more, and before serving, put in a wine-glass of wine.

White Soup à la Reine

Make a good, strong broth, or jelly, of veal or mutton (veal is the best). Take slices of white bread, ham or bacon, onions, turnips, carrots, thyme, and parsley, and fry them in a little butter. Then add part of the broth, with the breasts of one or two good-sized fowls, the yolks of three hard-boiled eggs, and about half a pound of blanched almonds, all pounded in a mortar very fine. Mix, and make them hot, and work them through a fine sieve, with a wooden spoon. Season with a very little mace. Make your soup hot with the broth you kept out (about one pint), which had boiled. Do not let the soup boil, or it will curdle.

French Mock Turtle Soup

Take a quarter of a pound of butter, and four tablespoonfuls of flour; roast them brown. Put on four quarts of beef stock, stir in the butter and flour, and boil for one hour. Then season with all kinds of herbs.

Add brandy, Port wine or Madeira, to suit the taste. Boil a calf's head until the meat comes easily from the bone. Cut into small squares and put in the soup.

Crecy Soupe aux Croutons

Put in about four pounds of beef, first cutting off all the fat carefully, and boil it to a rich gravy soup the day before it is wanted; skimming and stirring it frequently. The day after it is boiled, skim off every particle of fat. When about to prepare it for table, take sufficient carrots to make a quart when boiled. Cut them up and boil them, and when perfectly soft mash

them through a colander into the soup. Stir in a quart of tomatoes, one onion cut in quarters and roasted in the ashes, some green or dried peppers cut up fine, a bunch of thyme tied together (so that it can be easily taken out), black pepper, salt and celery seed. *Cut up square pieces of bread*, brown them, and either throw them into the soup or hand them around with it.

Potage à la Bisque

Take fifty craw-fish, or shrimps would be a good substitute. Wash them in eight or ten waters; put them into a saucepan with salt, pepper, and small quarter of a pound of butter. Put it over a warm fire, and stir it for fifteen minutes. Then drain the water from the craw-fish. After washing it in several waters, boil some rice for fifteen minutes in broth or water. Drain off the water and put the rice in a mortar with the craw-fish. After they are well picked, put them into a saucepan, stir in a little of the broth of the potage, which you pass through a sieve. When your purée is done, thin it with the broth, which must be neither too thick nor thin. Then take the shells of the craw-fish, put with them the butter in which they were first cooked, and pass this purée through a sieve or colander. It should always have a red color. Put it into a saucepan over a slow fire, and be careful that neither of them boils, but both are very hot. Put crusts under the bread which you put into the tureen, and pour a little broth over the bread. When serving, pour the first purée over the bread, then that of the shells. This purée of the shells must be put into the soup to give it a fine color.

Make this potage of meat or water, as you please.

Mullagatawny Soup

Take a chicken and boil it down to a rich gravy; then take another chicken and cut it up without boiling; place it in a saucepan with the following ingredients, and brown it well: ginger, chilies (a small red pepper), one garlic, a quarter of a pound of onions, salt, lime or lemon juice, and melted butter. Add a few coriander and anise seed.

Allow this to simmer over the fire until it is a nice brown. Pour over it the gravy already made, and let it remain over the fire for fifteen minutes.

The soup can as well be made of beef or veal, and some persons prefer it.

Rice should always be handed with it.

Beer Soup (A German Receipt)

Boil one quart of milk and two quarts of beer, in separate saucepans. Beat five eggs, whites and yolks, very light, and pour on them the boiling milk. Add sugar and stick cinnamon to the taste; or, what is better, let a small portion be boiled in the milk. To the eggs and milk pour in the boiling beer.

This dish is used more in Germany for supper, to be eaten with bread, than for dinner. It is very nourishing for invalids.

Giblet Soup

If you can get livers and gizzards from market, you can have a very nice soup with dumplings made of milk, egg and flour, beaten together, and dropped in when the soup is nearly done, and season it with parsley, pepper and salt.

FISH

To Stew Fish

Cut your fish into pieces; flour and fry it a light brown. Cut an onion into ringlets, and fry it also. Put all into a pot, adding as much water as will just cover it. Season with salt, pepper, mace, a very few cloves, sweet marjoram, and parsley. Dredge sufficient flour to thicken the gravy. When nearly done, put in a cup of walnut or mushroom catsup. Chop some of the fish and make balls exactly as you would force meat—it is a great improvement. Let it stew gradually until done. Serve in a deep dish. When cold, the sauce is a perfect jelly.

To Bake Fish

Butter a large tin-pan at the sides and bottom; then put salt and pepper on the fish. Pour cream over it. Then, on the top and sides, put salt, cayenne pepper, allspice, a few cloves, and then a little more butter. Flour it well, and put it in the oven. When you think the fish done, stew up the gravy. Put the fish in a dish to send to the table, and pour the gravy over it. The fish may be cut in pieces, or done whole.

To Fry Fresh Fish

Fish that are to be fried should first be laid in a cloth for an hour, that the moisture may be absorbed.

Have the fish well scalded, washed and drained; cut slits in the sides of each; season them with salt and pepper, and roll them in corn flour; have in your frying-pan hot lard or bacon drippings; if the fish have been kept several days, dip them in egg before rolling them in corn flour, to keep them from breaking; fry them light brown on both sides.

To Boil Fresh Fish

After being well cleaned, rub the fish with salt, and pin it in a towel; put it in a pot of boiling water, and keep it boiling fast;—a large fish will take from half to three-quarters of an hour—a small one, from fifteen to twenty minutes. A fat shad is very nice boiled, although rock and bass are preferred generally; when done, take it up on a fish dish, and cover it with egg sauce or drawn butter and parsley. Pickled mushrooms and walnuts, and mushroom catsup, are good with boiled fish.

To Bake Rock or Black Fish

Stuff the fish with bread crumbs, salt, small lumps of butter, a small quantity of powdered cloves, cayenne pepper, a small shredding of onions or cives, and the yolk of one egg (or more, according to size). When you first put it into the saucepan, pour in one tea-cup of Port wine, one wine-glassful of mushrooms or the catsup and one tea-cupful of warm water. When the fish is half done, and has nearly soaked up all the wine and catsup, pour over it another tea-cupful of Port wine and lemon juice—half and half,—and more catsup; and finish cooking it either in a roaster, where it must brown,

or in an oven. It requires to be thickly covered with bread crumbs and butter, and garnished with sliced lemon. It may be cooked entirely in the oven, and Madeira wine may be used as well as Port.

To Bake Shad, Rock, or Black Fish

When the fish is cleaned, lay it aside for a few moments, with a light sprinkle of salt over it. Then wash it off, and season lightly with cayenne pepper and salt. Fry it a light brown, but it must be entirely done. Have ready a seasoning of bread crumbs, powdered mace, cloves, marjoram, parsley, cayenne pepper, and salt; and when well-mixed, strew it thickly on each side, and in the fish. A liquor should be ready in a deep dish, as follows: If the fish be large, half a pint each of water, Madeira and Port wine, and half a tea-cupful of mushroom or tomato sauce. Lay the fish in the dish with this liquor, and put in the oven to bake, allowing half an hour to soak well. Baste frequently. Garnish with sliced lemon. If you choose, add a pint of oysters.

To Bake Rock Fish

Cut it up, or bake it whole, as you prefer. Mix a little onion and a table-spoonful of parsley together, pepper and salt to your taste, and some thin slices of bacon. Put a little water in the bottom of the dish or pan, and occasionally dip up the gravy and put over the fish. When nearly done, pour over it some rich new milk or cream; nearly enough to cover it. Put a large spoonful of butter over it.

To Bake Rock

Split and cut them into chunk pieces. Chop parsley and a little onion very fine, with a little pepper and salt. Sprinkle the fish with it when it is put into the pan, putting a piece of butter and a good deal of flour between each layer. Add some rich milk, and put it in the oven.

To Souse a Rock (A Nice Relish for Tea)

Cut a rock fish into pieces and put it down in your kettle, with only water sufficient to cover it. Tie a small bunch of sage, and put it in the bottom of the kettle to prevent it from mixing with the fish. Put in a large handful of salt, some whole white-pepper, a tablespoonful of allspice, a few cloves, and mace. When the fish is nearly done, add a quart of vinegar, or to your taste. In packing away, put as much liquor as will cover it. It will not jelly for a few days. Cast away the sage in taking it up.

To Stew Black or Rock Fish

Take two small—or one large—fish, which will be sufficient for a large dish. Cut up two slices of pork very fine; chop it into very little pieces, and fry it all to bits. Chop a good many onions and fry in the same way. Stir in a quarter of a pound of good butter, a large spoonful of marjoram, black and cayenne pepper, a little mace or nutmeg, and a dozen cloves or less, according to taste. Stir all into the fat prepared as above, in the bottom of the pan. Then gash the fish deep in the side. Have ready some powdered crack-

ers (brown them or not, as you choose), fill up the gashes of the fish with the crackers and mixture, and put it in the pan with the seasoning. Pour over the whole, claret wine; or, if you have none or do not wish it so rich, some water will do. The gravy must come half way up the fish. Let the fish stand in the gravy sometime before cooking, over a slow fire. When ready, put on the top of the pan. Twenty-five minutes will bake it. It must not stand a moment when done, or it will spoil. The fish will rise and look large and full. Place it in a deep dish, and pour some gravy over it. Baste the fish when cooking, carefully, so as not to wash the crackers off.

Be very careful to clean the scales well off.

To Barbecue Shad

Split the back of the fish open, pepper and salt it, and put it on the gridiron, with the skin next the iron. Baste the upper side with butter, and cover with a pewter plate to keep the heat in. Just before sending to table, squeeze over it a little lemon juice. Brown a small piece of butter with a little flour (about a table-spoonful of each), and when brown, add pepper and salt, a little water, and some walnut liquor.

Send to table in a tureen.

To Pot Shad or Rock (A Nice Relish for Tea)

After soaking and cleaning them from blood, rub them with salt, cayenne pepper, pounded allspice, and cloves. To a middling-sized shad the proportions are a small tea-spoonful of cloves, a heaping tea-spoonful of allspice,

two ditto of fine salt, and a very small tea-spoonful of cayenne pepper, acocrding to its strength. Mix these ingredients, and with them rub well the inside and outside of the fish. Cut them into chunk-pieces, lay them in a jar, and just cover them with vinegar. Set the jar into a pot of water to let it boil, and let it steam an hour or two, taking care to cover it closely so as to preserve the flavor of the spices. After steaming, throw in a few whole allspice, cover, and put it away in a cold place.

To Boil Salt Shad, Mackerel or Herring

Wash the fish from the pickle; put it in a frying-pan; cover it with water, and let it boil fifteen minutes; take it up and drain it between two plates; put a little butter over and send it hot to the table: or, after boiling, you can flour, and fry it in drippings of any kind.

To Salt Shad

After cleaning the fish, wash them well in fresh water; but in cleaning split them up the back. When washing it is better to continue changing the water until it ceases to be discolored. Pack them away, sprinkling fine salt between each layer. In two or three days, take them out and throw away the brine. Pack them away now, with ground alum salt instead of fine salt. Before using them, soak in fresh water for a night, otherwise they will be too salt. The best way to cook them is to boil them, and put fresh butter on when hot.

To Broil Shad

Soak a salt shad a day or night previous to cooking; it is best to drain an hour before you put it to the fire; if it hangs long exposed to the air, it loses its flavor; grease the gridiron to keep it from sticking; have good coals, and put the inside down first. Fresh shad is better to be sprinkled with salt, an hour before it is put to broil; put a plate over the top to keep the heat in. In broiling shad or other fresh fish you should dust them with corn meal before you put them down.

To Keep Shad Fresh

Mix together a large table-spoonful of brown sugar, a small tea-spoonful of salt, and the same of cayenne pepper. Cover the shad with the mixture spread on evenly, and let it remain in it until the next day, keeping it in a cool place. Immediately before cooking, wipe the seasoning entirely off, and dry the shad in a clean cloth. Any other fish may be kept in the same way.

Tamarind Shad

Clean the fish; cut it in slices *across*, about half an inch thick; rub them with salt, and lay them on a dish for twelve hours; then wipe them dry and place in a jar with tamarinds, chili peppers, and vinegar. Hermetically seal the jar for about a week, when the fish will be fit for use. It should then be fried in butter, quite crisp, and eaten hot.

To Boil Salt Salmon

Let salmon soak over night, and boil it slowly for two hours; eat it with drawn butter. To pickle salmon after it has been boiled, heat vinegar scalding hot, with whole peppers and cloves; cut the fish in small square pieces; put it in a jar, and pour the vinegar over. Shad may be done in the same way.

Turbot à la Crême

Put a quarter of a pound of butter in a stew-pan, with a table-spoonful of flour, salt, white pepper, and half a glass of good milk. Stir this sauce over the fire. If too thick, add milk until it is right. Boil the turbot and put it in pieces in the stew-pan. Pour the sauce over it. Fry the whole, and keep it warm until ready to serve.

As turbot cannot be procured in this country, any firm fish—such as rock, cod, haddock, or halibut—may be substituted.

Turbot à la Crême

Put a quarter of a pound of flour into a stew pan, mixing it gently with one quart of milk, and taking care that it is not lumpy. Tie together a bunch of parsley and sprig of thyme, in a small piece of muslin (for if put in loose, the sauce, which should be white, would be discolored). Add one "grate" of nutmeg, two tea-spoonfuls of salt, and a little pepper. Place it over a sharp fire, stirring all the time, until it forms a rather thick paste. Then take it off, and add half a pound of butter and the yolks of two eggs. Stir it well

into the sauce, and pass it through a sieve. Pour some of it into a well-buttered dish. On that place a layer of any firm fresh fish—turbot, cod, haddock, halibut, or rock—pulled into flakes. Season highly with pepper and salt. Add more sauce, then fish, and so on, alternately, until both are consumed. Sprinkle the top with grated parmesan cheese, and bread crumbs, fine and well mixed. Put it in a moderate oven for half an hour, which will be sufficient to brown it nicely, all the ingredients except the fish having been previously cooked.

Turbot à la Crême

Boil a rock, cod, halibut or haddock (one of four pounds will serve eight persons). Put a good supply of salt in the water. Take off the skin, and flake the fish in small pieces (the natural flakes of the fish, which are about the size of the thumb-nail). Boil a quart of rich milk or cream. While boiling, stir in three tablespoonfuls of flour, making it very smooth. Add a bunch of parsley, an onion, and cayenne pepper, to the cream, after it has boiled. Butter a deep baking-dish, and put in alternate layers of fish and dressing, until the dish is full; having the dressing on the top. Then strew a thick layer of sifted bread-crumbs and lumps of butter. Bake half an hour.

To Pot Fresh Herring

Scale and wash them well; cut off the heads and fins, and season them with salt, pepper and cloves; pack them neatly in a large jar, and pour on enough cold vinegar to cover them; put a plate over the top of

jar, and set it in a moderately warm oven, or on the top of a stove, in a pan of hot water, for five or six hours; they will keep in a cool place several weeks, and are an excellent relish. The jar or pan should be of stone ware, or fire-proof yellow ware.

To Stew Shrimp

Stew a pint of shrimps or crabs, quarter of a pint of white wine, and half a nutmeg. Beat two eggs, with a little of the wine and two ounces of beaten butter. Shake them well in the dish until of the right thickness.

To Stew Shrimp

Peel and wash them, and to a quart of shrimp put half a pint of milk, a table-spoonful of butter, a "grate" of nutmeg, a little black pepper, and, if necessary, a little salt. Stew them a little (they must not boil, or they will curdle). Just before serving, beat up two eggs and stir them in, with a half a wine-glass of wine.

Tongues and Sounds

They should be well soaked, to get out the salt, afterwards scalded and the skins taken off. They are then ready to be boiled and picked in flakes. Boil three or four potatoes, and mash them. Chop some hard-boiled eggs (not less than three, and the more you add the better and softer the dish will be). Add to this a large table-spoonful of butter, some pepper, mustard and salt. The seasoning should be high. Mix these ingredients well with the fish, and serve very hot.

To Boil Salt Cod

Put in soak, over night, as much as you intend to boil. The next morning wash it with great care, in several waters. It is well to keep a stiff brush to clean cod. Put it into the pot in which it is to be boiled, and let it stand where it will be warm, but not cook. About an hour before it is wanted, put it where it will scald without boiling. Just before it is time to serve, boil it five or six minutes. Dress for dinner with egg and potatoes, as in tongues and sounds, or fry for breakfast in fish balls.

To Stew Codfish

Put three pounds of fresh codfish, cut into pieces an inch thick, into boiling water, with a tea-spoonful of salt, and let them boil for five minutes. Lift them out and let them drain. Have heated, in a sauce-pan, one pint of cream, or rich milk, with four table-spoonfuls of fine bread-crumbs. Put the fish in it, and let it stew for ten minutes. Season with cayenne, and a spoonful of white wine.

To Dress Codfish

Soak and boil the codfish about an hour before dinner. Shred it up with two silver forks. Beat up some mealy Irish potatoes, and mix them together. Boil three or four eggs hard, chop them up, and mix them with the above. Then stir in a large lump of butter, some mustard, pepper, and salt. Soften the whole with two or three table-spoonfuls of boiling water, and put it in a sauce-pan to heat until it is served up.

If any is left, it is delicious next day for breakfast or dinner, fried on little cakes or balls.

Biscayan Bacalao

Take a salt codfish and cut it up into square pieces, throwing away the backbone and tail, and put it in cold water to soak over night. Should it be very salt, change the water once or twice. In the morning, put it into hot water. Clean and scrape, but do not remove the skin. Take a gallon or more of canned tomatoes, put in a porcelain kettle, and boil slowly. Skim and strain, to remove the seeds. Take a frying-pan, put in two cups of olive oil, with four to six onions (chopped fine), and half a head of garlic. Fry slowly, till brown, then turn it into the kettle with the tomatoes. Add the fish, and let all simmer together for an hour. Add sweet peppers about fifteen minutes before serving. A bunch of parsley improves the flavor. Should the oil not be thoroughly mixed in the broth, toast some bread, cut it into dice, let it float on the surface, and it will absorb the oil. Take care that the tomato sauce does not catch on the bottom of the kettle and burn.

Filet de Sole (A French Receipt)

Cut off the filets; take the pieces that are left and stew them with some truffles. Turn the filets well in this sauce, so as to encrust them. Cook them thus prepared over a slow fire, in good butter, for fifteen minutes. Prepare a white sauce with mushrooms. Have heated a porcelain dish that will bear the fire; place upon it the filet de sole, pour the sauce over it,

cook it for two minutes, and serve. Any firm fish will answer.

Herrings and Onions (From an Old English Receipt Book)

Shred the onions fine, and fry them. Clean fresh herrings, and fry also, and serve them in the dish with the onions.

Scalloped Lobster

Take out all the meat, and chop it very fine. Make a dressing of pepper, salt and butter, with a little corn-starch. Heat all the seasoning to keep it from oiling. Mix the lobster while hot in this dressing, put it in the shell previously prepared; fill it up, and put crumbs over it, with a little butter to brown it.

Stewed Lobster

Pick the lobster from the shell, and cut it into small pieces. Put in half a tumbler of water, pepper, a table-spoonful of salt, two table-spoonfuls of vinegar, and dredge a little flour through it two or three times to thicken it. Just let it come to a boil.

Stewed Lobster

Take one or two small lobsters, cut them in pieces, and put them into the stew-pan with the liquor; two glasses of wine, one tea-spoonful of powdered allspice, half a tea-spoonful of mixed mustard, a little cayenne, and a quarter of a pound of butter rolled in a very

little flour. If there is not liquor enough for the gravy, add a little water. Simmer the whole for half-an-hour.

Oyster Pie with Eggs

Take one hundred and twenty-five oysters; mix the liquor with half a pint of white wine. Scald and strain over them a little mace, nutmeg, pepper and salt to the taste. Let them stand until your paste is ready. Add the yolks of six hard-boiled eggs chopped fine, four grated crackers, plenty of butter, and bake in a quick oven.

Yellow Oyster Pie

Stew the oysters in their own liquor, with pepper, salt, and a small piece of butter. Scald the yolk of an egg in a gill of milk or cream. Stir it into the oysters. Put all, when cold, into the paste, and bake it without a top-crust, but with small pieces of paste baked in forms and laid across.

Oysters for Pâtés

Drain the oysters and wash them. For fifteen pâtés three pints of oysters; if to serve also with turkey, two quarts. Put on the liquor with a small piece of onion cut very fine, a little parsley chopped up, a very small piece of mace, pepper and salt. Let the oysters parboil in the liquor, then take them out, and cut them up, leaving out the hearts. For every pint of oysters a dessert-spoonful of butter.

Oyster Fritters

Dry the oysters, by laying them on a sifter or on a napkin, covering them with another napkin to absorb the juice. Then make a batter of flour and yolk of eggs. Empty the oysters into the batter. Have the fat boiling hot in the spider, put in the oysters, and fry brown.

To Fry Oysters

Take a quart of oysters, dried as for oyster fritters. Then beat up the yolks of two eggs, and stir in the oysters till they are well covered with the yolks. Grate over them the least particle of nutmeg, then turn them into meal or flour or pounded crackers, until each oyster is completely covered. Have the fat boiling hot in the spider, and put in the oysters. Salt must not be added until the oysters are fried, otherwise they will not brown.

To Fry Oysters

Clean the oysters free of shell and grit. Pound and sift some soda crackers. To one quart of oysters, the white of one egg, beat up light. Take each oyster by the heart and dip it in the white of the egg, then lightly roll it in the crackers and fry in butter. Pepper and salt them after they are fried.

Roast Oysters

Take the oysters from the shell, bread them, and put them with the liquor into tin or shell scallops (six in a shell, not more), with a little pepper and butter. Put the shells upon a gridiron, over a good fire, and serve

them when plump, and quite hot. They are delicious dressed this way; but to be eaten in perfection, they should be cooked over a lamp in the room where they are to be eaten. Squeeze a little lemon juice over them when they are taken from the fire.

To Stew Oysters

To one quart of oysters, take three ounces of butter worked in a tea-spoonful of flour. Put on the liquor to boil, then stir in the butter, a small quantity of onion, a blade of mace, black pepper, and salt. Boil all until it is rich, and a little thickened, then throw in the oysters, and stew until they are done, but not shrivelled. A quarter of a tea-spoonful of white ginger is an improvement.

To Stew Oysters

Take two quarts of the best oysters, put them in a bell-metal kettle, over a furnace, and stir into them a table-spoonful of butter rubbed up with a little flour, a small particle of powdered mace, pepper and salt. Be careful that they only simmer gently until the butter and flour are entirely dissolved. When the oysters are perfectly hot, and these ingredients mixed thoroughly with them, before they begin to boil, stir in a pint and a half of rich milk. Then let it boil hard, stirring it constantly until thick enough and done.

To Stew Oysters

To one quart of oysters in their own juice, add a small tea-spoonful of made mustard, cayenne pepper to

the taste, two dessert-spoonfuls of walnut catsup, Worcestershire or Harvey sauce, a table-spoonful of butter, six water-crackers crisped in the oven and pounded fine, two table-spoonfuls of cut up celery, and a single blade of mace. To be stewed in a chafing-dish with the cover over, to prevent the aroma from escaping. No salt, except when the oysters are very fresh.

To Stew Oysters

Take one quart of oysters, strain them, and put them on without the juice, with an even table-spoonful of butter. When the butter is melted, add three quarters of a pint of new milk, keeping out enough to mix with an even table-spoonful of flour, a little black pepper and salt; which add to the milk, butter, and oysters; and, when ready to serve, stir in a gill of rich cream.

To Stew Oysters

Two pounds of butter to five gallons of oysters, three full table-spoonfuls of ginger, and half an onion scraped.

Scolloped Oysters

Toast several slices of bread quite brown, and butter them on both sides; take a baking dish, and put the toast around the sides, instead of a crust.

Pour your oysters into the dish and season, to your taste, with butter, pepper and salt, adding mace or cloves.

Crumb bread on the top of the oysters, and bake it with a quick heat about fifteen minutes.

To Fricassee Oysters

Put the juice of the oysters in a chafing dish with a lump of butter; one, or more, crackers pounded fine, according to quantity of oysters, some celery chopped fine, salt, black pepper, and the juice of a lemon. After stewing well put in the oysters, and let them plump thoroughly through. Beat the yolk of an egg with a little milk or cream, and stir in. If you put in the latter, leave out the lemon juice.

To Fricassee Oysters

Put some oysters in a saucepan with their own liquor; add butter, cayenne pepper, a little vinegar or lemon juice, and a "grate" of nutmeg. Stir the oysters over the fire until the butter is melted. When they are done and before they shrivel and grow hard, throw in the yolks of three eggs and a glass of wine, and shake them well together.

A Baltimore Oyster Pie

Make a crust after the directions given for puff paste; grease the bottom of a deep dish, cover it with paste; then season two quarts of raw oysters (without the liquor), with spices to your taste (some preferring nutmeg, mace, cayenne pepper,—others, black pepper alone), add butter and a heaped tea-cup of grated bread; put all together in the dish; then cover it with your paste, cut in strips, and crossed, or ornamented as your fancy dictates; a pound of butter to two quarts of oysters makes a rich pie; if the oysters are fine, less butter will answer.

A pie of this size will bake in three-quarters of an hour, if the oven is in good order; if the heat is not quick allow it an hour.

If in baking, the crust is likely to become too brown, put a piece of paper doubled over it, and the light color will be retained; when taken from the oven, if it should look dry, pour some of the liquor that was drained from the oysters in the dish, having previously strained and boiled it.

As paste always looks more beautiful when just from the oven, arrange your dinner so that the pie may be placed on the table immediately it is done.

To Pickle Oysters

The oysters must be stripped through the fingers out of their liquor to cleanse them from grit, then strain the liquor to them. To two quarts of oysters one table-spoonful of salt, half a table-spoonful each of allspice, mace, and cloves. Boil them until they plump up and appear done. Add half a pint of vinegar while hot. Put into jars, and cover tight.

When about to be used more vinegar may be added; if put on at first, it will be apt to cut the oysters.

To Pickle Oysters

Five pints of oysters.

One full pint of the liquor.

One-and-a-half pints of vinegar.

Two table-spoonfuls of salt.

One even table-spoonful each of mace, allspice, and white pepper.

One dessert-spoonful of cloves.

Put the salt and liquor on together; and when it comes to a boil, throw in the spices; when it boils up again, put in the oysters. When they plump up and appear done, take them out and throw them into cold water; then add the vinegar to the liquor and spices, and let it boil up and when cold pour over the oysters.

They must be cooked over a quick fire.

To Stew Hard Crabs

Pick the crabs carefully. Season with powdered mustard, cayenne pepper, two or three cloves, a very few allspice, the yolks of two eggs, and a small quantity of wheat flour rubbed with two large table-spoonfuls of butter; to which, if you like, add two glasses of white wine. Mix all together, and stew for a quarter of an hour.

To Stew Hard Crabs

Pick the crabs after they are boiled. To a pint of crabs, put a gill of cream, two ounces of butter, two blades of mace pounded, salt, cayenne, and a little black pepper. Simmer for half an hour.

To Fry Soft Crabs

Take off the back of the crab, and remove the dead flesh. Then put some lard in a frying pan, and, when perfectly hot, put in the front part of the crab. When done, take it out, and rub it with a little good butter, and a very small quantity of cayenne pepper mixed with it. Then fry the back of the crab. Unite the two parts and serve them.

Broiled Crabs

After boiling the crabs, take off the backs, claws, etc., trimming them nicely. Take the fat from the shells, place it in the "cleft," and make several incisions with a knife through the body of the crab. Make a mixture of butter, cayenne and black pepper; press part of it into the incisions, and broil over a quick fire. When well heated through, put the rest of the mixture over them and serve very hot.

Devilled Crabs

After the crabs are boiled, pick the meat from the shell in as large flakes as possible, and season it with pepper and salt. Wash the shells carefully, put the seasoned crabs into them, and strew over them a small quantity of bread-crumbs and lumps of butter. Brown them slightly on top, just heating them through. If they remain long in the oven, the lime in the shell will unite with the butter and give the crabs a soapy taste.

Crab Olio

Boil one large egg-plant; scald half a dozen large tomatoes, and skin them (use more if they are small). Drain them on a sifter, until the water is out of them. When cold, chop the egg-plant and tomatoes together, with the meat of three or four crabs. Beat three eggs and mix in with the other ingredients; also pepper and salt. First fry it in a skillet, with a table-spoonful of butter, then brown it in the dish in which it is to be sent to table, with crumbs of bread.

Crab Omelet

Take six large crabs; boil and pick them; then beat twelve eggs, fifteen or twenty minutes. Season them with pepper, salt, parsley, and thyme. Mix all together, and fry them in butter. Egg-plant and tomatoes can be added when they are in season. Asparagus, cut fine, is very good instead of crabs.

Clams Baked in the Shell

Open the clams and cut them up fine, saving the liquor. To twenty-five clams take a table-spoonful of butter, work into it a dessert-spoonful of flour, put it on the fire with a little pepper and salt, and stew to the consistency of thick gruel, putting in a little of the liquor from the clams, then put in the clams and stew until tender. Place it then in clam shells nicely washed, and bake it, sprinkling over it a few bread-crumbs.

Fried Clams

Cut off all the tough hard part, and chop the rest very fine. Mix them with cracker crumbs, eggs, salt, and pepper. Fry them like oysters.

Clam Pie

Prepare a paste not very rich. Cut the gills from fifteen or twenty clams, and stew the soft part in their own liquor, but not too much. Cut up two good-sized springs of parsley, a little onion, a shallot, a little pepper and salt. Add a slice of bacon, which must be taken out before putting them in the paste.

Roast a few clams, take off the gills, cut up the soft part fine, and when about to bake add them to the others with three table-spoonfuls of cream. Bake long enough to cook the pastry.

Mackerel Broiled Whole

Wash and clean the fish, and wipe it dry with a cloth. Open it down the back, and spread open on a heated gridiron, and broil before the fire, previously putting a few pieces of butter over the top. It will take half an hour to broil.

Mackerel that has been laid in salt and water over night is particularly nice when broiled.

Stewed Mackerel for Breakfast or Dinner

Take two fresh mackerel and place them in a baking-dish, heads and tails. Pepper and salt them. Take a little butter, flour and milk, in fact thickened milk, fill the dish with it, and put it in the oven. Fill it up, as it stews away, with the thickened milk.

Chowder

After cleaning a codfish cut it crosswise in slices an inch thick. Put a slice of salt pork at the bottom of an iron pot. Place on it a layer of codfish, seasoned well with salt and pepper, a layer of crackers and sliced potatoes. Then another slice or two of pork, then fish, crackers, and potatoes, until all the material is used. Then fill the pot with water, and place it where it will stew gently for three hours. Take the head and back-bone out before you serve up. Do not put in too

much pork, or it will be greasy; three slices will generally be enough. Add curled parsley, and soak the crackers in water a few minutes before they are put into the pot.

A little curry is a great improvement.

This is used in place of soup.

Chowder

Slice up two or three onions, and put them in the bottom of an iron pot, with about half a pound of pork or middling. Fry it a light brown, then take out part of the pork and onions. Have ready about three pounds of codfish cut in chunks, place a layer on the fried onions, and dredge it with flour. On this place a layer of potatoes, also lightly dredged with flour, pepper and salt, then a layer of onions, and so on, until all is placed in the pot. Cover with water and let it stew for half an hour, or until done. Ten minutes before serving, add a quart of milk, and after it is poured into the tureen lay crackers over the top.

Broiled Oysters

They must be large, and laid separately on a clean cloth. Have ready a hot griddle rubbed well with butter. Turn them as they brown. In a large dish, which must be heated very hot, put a large lump of fresh butter well dusted with cayenne pepper. Lay the oysters on this dish as they brown, keeping them hot

MEATS

Directions for Larding the Inside of Meat

For game and fricandeau, where only the outside is larded, the bacon should be an eighth of an inch square and two inches in length; but for meat which is to be larded quite through instead of the outside merely, the bits of bacon, properly called lardons, should be at least the third of an inch square. The larger strips of bacon, after being rolled in a high seasoning of minced herbs and spices, are used to lard the inside of meat, and they should be proportioned to its thickness, as they should be passed quite through it. For instance, a four-inch slice from a rump of beef will require lardons of very nearly that length, which must be drawn through with a large larding pin, and left in it with the ends just out of sight on either side. It is a great improvement to meat of a dry nature to interlard the inside with large lardons of well seasoned, delicate striped bacon. The breast of a bird is sometimes held in water while it boils to render it firm for larding.

Directions for Boiling Meat

The proper way to boil meat so as to retain its flavor and nutriment, is to plunge it directly into boiling water, and after a few minutes to reduce the temperature, by the addition of cold water, to be just as hot

as you can bear your hand in. It must remain in this water until the meat becomes all through of the same temperature.

Directions for Boiling Poultry

Fowls, to be boiled beautifully white, should soak an hour or two in skimmed milk. When trussed and singed, flour them well, put them in cold water, with a slice of bacon (sweet and new), and a small onion. Put a small piece of bacon, and an onion, with a little parsley, inside. Set them over a slow fire, cover the pot close, and let them simmer. Remove the scum carefully as it rises, cover them up again, and boil them gently twenty minutes. Take them off the fire, and the steam will sufficiently finish them, if it is kept in.

A turkey from one and a half to two and a half hours, according to size.

Simple French Method of Making Gravy

Put a little bacon at the bottom of a stew-pan, and over it some slices of onion, with the beef, veal, or other meat from which the gravy is intended to be drawn. Stew the whole over a slow fire until it sticks to the bottom of the stew-pan, but without burning. Add a little broth, and after it has boiled half an hour, strain off the gravy, when it will be ready for use.

Poultry and Game

To prepare chickens in summer for the table, kill them late the night before, and throw them, as you kill them, into a tub of cold water. Pour that off, and

let the pump or hydrant run on them. After standing a little while, pour off the bloody water, and put them into fresh water, in their feathers, until next morning. The first thing in the morning, scald them, pick them, and lay them on ice.

It is always best to kill chickens the day before cooking them, but should you kill them the same day, wash them as above directed, and then let them remain in their feathers (in cold water) in the sun for two or three hours. Then scald and pick them.

Chickens in Haste

Take fresh-killed chickens, clean and cut them in pieces, and scald them in hot water, *without giving them time to cool.* If chickens do not grow cold they will be tender.

For Roasting Poultry

A quick and clear fire is necessary for all poultry.

A large fowl will take three-quarters of an hour.

A small fowl twenty minutes; basting with a little butter, or lard if it is sweet.

Use the necks, gizzards, etc., for the gravy.

A small turkey will take one and a quarter hours.

A goose, one hour.

Large turkeys and geese, one and a half to two and a half hours is a good rule. Each of these last should have the breast papered.

Woodcock and partridges require fifteen, or if large, eighteen minutes.

Pigeons, twenty minutes.

Wild fowl, ducks, etc., take a much shorter time, from fifteen to twenty minutes.

The fire must be hot, and the poultry or game placed near at first for a short time, and when slightly browned (so little as to be scarcely perceptible) remove them to further off. This keeps in the juices.

In roasting wild fowl, keep a clear bright fire. Let them be done of a bright brown, but not much roasted or the fine flavor will be destroyed.

They, as well as tame birds, require to be continually basted, and to be sent up finely frothed.

The means to ensure success consists in a very rapid fire and constant basting.

Fried Chickens

Cut them up, and lay them in salt and water for several hours, then take them out and wipe them dry, season with pepper and salt, and then cover them with as much flour as they will hold. Have the lard boiling hot in a frying-pan, spider, or dutch oven, put in and fry the chickens very slowly, over hot coals (but not over the fire), turning and stirring them about to keep them from burning. It takes half an hour to fry them. Lay the chickens on a dish, pour off all the fat from the spider, put in a good-sized spoonful of butter, to which add cream, parsley, salt, and pepper; when hot, pour this over the chickens, and serve.

To Stew a Chicken

Two hours before dinner, put on the fire, in a saucepan, a quart of water, a small onion chopped fine, pepper and salt, and let it simmer. Cut up a chicken and lay it in fresh water. An hour before dinner, put it in

the broth that has been simmering. When about to be dished, stir in a quarter of a pound of butter, well rolled in flour, and a tea-cup of cream.

To Stew a Chicken

Cut up the chicken, flour it, and stew it with onion, parsley, two cloves, a table-spoonful of butter, in one and a half pints of water. When done, add to the gravy half a pint of cream, the yolks of two eggs, and the juice of a lemon.

Chickens Stewed with Tomatoes

Cut the chicken up, and fry it lightly. Then make a rich brown gravy, by dredging a little flour into the fat the chicken was fried in. Put water sufficient to make a bowl of brown gravy, cut up your tomatoes, and put them on to stew, a quart of tomatoes after they are skinned, a medium-sized onion, cayenne and black pepper, salt, and parsley. When all are mixed, put in the chickens, pouring in the gravy. To that put a quarter of a pound of butter, and stew it two hours. Then put in a pint-bowl of rice, and let it stew slowly an hour longer. It must be a moist stew.

A Chicken Dressed with Curry

Cut up the chicken, and place it in a stew-pan, put in as much water as will cover it, add a little mace, butter, flour, pepper, and an onion; and, just before it is taken up, stir in a table-spoonful of curry.

Okra or Gumbo Chicken

Cut up a chicken and fry it carefully, adding a little salt, pepper, and onion. Take a few young tender pods of okra, scald and chop them fine, and add them to the chicken, with a little broth. Stew it for some time, add the rest of the broth, and let it boil until the okra becomes soft.

This dish may be made of anything. Cold meat will answer, but turkey or chicken, with oysters, is best. A little ham is an improvement.

Chickens Broiled with Bread Crumbs (A French Receipt)

Prepare the chickens as for broiling. Take a few bread crumbs, and mix with them parsley chopped fine, pepper, and salt. Half broil the chickens, dip or baste them in melted butter, and then in the bread crumbs, turning them constantly.

Yellow French Chicken

Cut up a chicken and wash it. Put it into a saucepan, with a slice of lean bacon, pepper, salt, nutmeg, three cloves, one onion, and a large spoonful of butter. A young chicken will take about an hour and a half, an old one two hours. Stew it very slowly to make gravy. When done, take out the chicken and put on a dish. Beat up the yolks of two eggs, put in pepper, salt, nutmeg, a tea-spoonful of lemon juice, one of vinegar, and a gill of cream. Put it on the fire, stirring it one way all the time, until thick as a custard. Pour

this over the chicken, which must be kept hot while the gravy is making.

Serve rice as a vegetable.

Brown Fricassee

Brown a table-spoonful of butter; to this add two of water, five or six small onions, a small bunch of parsley, pepper, and salt. When the butter is brown, put in the chicken, cut up. Stew well for fifteen minutes. Put in the yolks of two eggs, after the gravy is done, to thicken it.

To Fricassee a Cold Chicken

A table-spoonful of butter, some cream, celery cut up, or celery seed, parsley, a little of onion, pepper and salt, and all put on with the chicken. After the chicken is well heated through, beat an egg and stir into the thickening. Boil an egg hard, slice it, and garnish the chicken.

White Fricassee of Chicken

Prepare a stuffing of a handful of bread crumbs, a table-spoon of hung beef chopped, half of a small onion, a small pinch of thyme, same of sweet marjoram. Stuff the chickens, and put them in a saucepan, with a piece of sweet middling at the bottom, and two teacups of water (which must be watched that it does not steam away). Add a table-spoonful of butter, pepper and salt, and a light half table-spoonful of flour. When about to serve, take out the chickens, and, having stirred into the gravy the yolk of an egg beaten

up with a table-spoonful of cream, pour it over the chickens.

This quantity is for small chickens, which, being more tender, are nicer for a fricassee.

Poulet au Riz

Cut up a chicken; put it in a skillet with an onion cut up in small dice, butter, lard a small shallot minced up, pepper, salt, two cloves, and a leaf of bay. Parboil the chicken, and, while cooking slowly, take some rice, scald it with boiling water, throw this water off and scald it twice more in the same way. Change the chicken into another saucepan, adding to it the ingredients as above. Put the rice in the skillet in which the chicken has been cooked, and cook it. If you like it, you may brown it a little, but each grain must be distinct and whole.

Serve in the same dish with the chicken, which must be placed on the bed of rice, pyramid form.

Chicken Pie

Two hours and a half before dinner, put on a quart of water, an onion, pepper, salt, a small quantity of parsley chopped fine, half a tea-spoonful of celery seed, and a stalk of celery. Let it simmer within an hour of dinner; then put in the chicken and let it simmer until nearly cooked. Have a dish prepared with a rich crust. Put into it alternately a layer of chicken and four hard boiled eggs. Stir into the gravy a table-spoonful of butter rolled in flour, and a tea-cup of rich cream. Let it boil up and be poured over the chicken,

put on the top crust, and bake until the pastry is done, in about half an hour.

A goose pie made in this manner is delicious, but some of the fat must be taken off.

All kinds of meat pies may be made by the above receipt.

Giblet Pie

Stew the giblets until tender. Season with salt, pepper, sweet herbs, one onion, and water to cover them. Take them out of the liquor, and let them stand until cold. Put them in a dish, with puff paste around it, a good table-spoonful or more of butter, force-meat balls, and the yolks of hard-boiled eggs laid over the top. "*Lid*" the pie, leaving a hole on top, and just before putting it in the oven, pour in half the liquor they were stewed in. Bake and serve.

Poulet à la Marengo (French)

Clean the chicken. Cut it up as for a fricassee. Put some oil in a skillet, and in this place the chicken, seasoned with salt and pepper (whole or fresh red garden pepper), a very little cinnamon, a little garlic, and fifteen mushrooms, and thus fry the chicken until each part is of a rich brown color. After this, drain off the oil, put in a pinch of chopped parsley, a spoonful of tomato sauce, two spoonfuls of a reduced Espagnol sauce (or some other brown sauce), and simmer all together. Add a little lemon juice and peel, and a few sliced mushrooms.

Chicken Pudding

Take enough pastry to line a pudding-dish, two chickens, one pint of milk, four eggs, a quarter of a pound of butter, a little flour (or arrow-root, which is best), salt and pepper to the taste.

Joint young chickens, and stew them, until tender, in as little water as possible, with a small quantity of pepper and salt. Line a small pudding dish with pastry, put in alternate layers of chicken and bits of butter rolled in the flour or arrow-root, pepper, and salt, until all is in. Then beat four eggs—very light—and stir them into a pint of fresh new milk; also, stir in some of the water in which the chickens were stewed, if there is not sufficient to fill the dish. Pour this mixture over the chicken, pepper the top, and bake in a moderate oven.

Villat Chicken (A French Receipt)

Two chickens are to be cut up, peppered, salted, and floured lightly. Take one white onion with two cloves stuck in it, two or three large sprigs of celery whole, a large table-spoonful of butter (or, if the chickens are fat, less will do), and two thin slices of lean bacon (fresh is best). Put all in the saucepan together, with a pint of warm water; keeping the chickens to one side. Put it on two hours before you wish to serve it, and cook it slowly. Let it simmer smartly, but not too fast. When about to dish your dinner, put the chickens in the dish in which they are to be served. Beat the yolks only of three eggs, take the juice of one lemon, and put the eggs and lemon into the hot saucepan,

with the gravy made from the chicken, and add a gill of milk (cream is better), stirring it one way all the time carefully. When thick and smooth pour it over the chickens. Two minutes will be sufficient to make the gravy. Take care that it does not curdle. It should be as thick as custard.

Chickens à la Daube

Cut up a pair of small chickens, wash and wipe them dry. Season with cayenne pepper, salt, two cloves, four allspice, and a small blade of mace. Then dust them with a little flour, and put them into a saucepan, with a quarter of a pound of butter and four onions chopped fine, to brown them. After turning them, that both sides may be browned, pour off the fat that remains in the pan. Put as much boiling water on them as will cover them, and let them stew slowly for two hours; then mix a table-spoonful of flour, with two cups of water for thickening the gravy. When they are half done, lay twelve small onions on the top, with a small bunch of thyme and sweet marjoram in the middle.

Chickens Dressed with Okra

Take one chicken, cut up in small pieces, dust well with flour, and fry in hot lard, and, whilst frying, cut fine one large onion, one pod of red pepper, and salt. Stir all together in the hot lard until brown, then add okra cut up in small pieces, like sliced cucumbers, about two dozen pods, and thrown in while frying. Pour in as much water as will make the quantity you want, and boil slowly for several hours; stirring frequently to the bottom, to prevent burning.

Chickens or Small Turkeys, with Jerusalem Artichokes

Wash the chickens clean, and rub them all over with salt; also rub them inside with salt, pepper, a little marjoram or sweet basil, and parsley chopped up fine; and stuff them with bread-crumbs, a good lump of butter, pepper, salt, a little parsley chopped fine, and plenty of celery cut up. Turkeys and chickens are improved in flavor by being rubbed inside and stuffed some days before they are used, if the weather will admit. Have some slices of middling, or lard boiling hot, in a dutch oven, and brown the chickens in it. When sufficiently so on one side, turn the other. After they are browned all over, pour off the grease from the oven. Have ready a kettle of boiling water, and pour in enough to cover the chickens about an inch (it will take about a quart). Put in now, with the chickens and gravy you are cooking, an atom of onion, celery tops or celery tied in a bunch. Put on the chickens an hour and a half before dinner, having previously prepared them. Stew slowly until about to serve, occasionally ladling the gravy over them. Put in the pinions, etc., to make the gravy.

When about half done, put in a quart of Jerusalem artichokes carefully peeled, and let them stew until dinner time, in the gravy, occasionally turning them and ladling the gravy over them to brown.

To Roast a Goose

Make a stuffing of bread, butter, salt, pepper, sage, thyme and onions; it requires but little butter, as

geese are generally fat; wash the goose well in salt and water, wipe it, and rub the inside with salt and pepper. A common sized goose will roast in an hour, and a small one in less time; pour off nearly all the fat that drips from the goose, as it will make the gravy too rich. Make hash gravy of the giblets the same as for turkey.

Stuffing for Turkey

Crumbs of bread, butter, onion, parsley, celery seed or tops, salt, pepper, thyme, marjoram, beef meat chopped fine, and the yolk of one egg.

Stuffing for Turkeys of French Chestnuts

Take a handful of chestnuts—the French are the best—a handful of stoned raisins, and enough bread and butter to mix with it.

Turkeys or chickens which are to be roasted should be stuffed a week or ten days before using, if the weather will permit.

To Boil a Turkey with Oyster Sauce

Grate a loaf of bread, chop twelve or more oysters fine, and add a very little nutmeg, with pepper and salt to the taste. Mix this up into a light force-meat, with quarter of a pound of butter, a spoonful or two of cream, and three eggs. Stuff the craw with it, and make the rest into balls, and boil them. Sew up the turkey, dredge it well with flour, put it in a pot of cold water, cover it, and set it over the fire; as the scum begins to rise take it off; let it boil very slowly for half an hour. Then take the pot off the fire, and keep it

closely covered. If the turkey be of middle size, let it stand in the water for half an hour; the steam being kept in, will stew it enough, make it rise, keep the skin whole, and the flesh tender and very white. When you dish it pour over a little oyster sauce, lay the balls around, and serve with the rest of the sauce in a bowl.

Put it over the fire to heat just before serving.

To Roast a Turkey—to make Gravy, etc.

A very large turkey will take three hours to roast, and is best done before the fire in a tin oven. Wash the turkey very clean, and let it lay in salt and water twenty minutes, but not longer, or it changes the color; rub the inside with salt and pepper; have ready a stuffing of bread and butter, seasoned with salt, pepper, parsley, thyme, an onion, if agreeable, and an egg; if the bread is dry, moisten it with boiling water; mix all well together, and fill the turkey; if you have fresh sausage, put some in the craw; have a pint of water in the bottom of the dripping pan or oven, with some salt, and a spoonful of lard, or butter; rub salt, pepper and butter over the breast; baste it often, and turn it so that each part will be next the fire.

Gravy may be made from the drippings in the oven by boiling it in a skillet, with thickening and seasoning. Hash gravy should be made by boiling the giblets and neck in a quart of water, which chop fine, then season and thicken; have both the gravies on the table in separate tureens.

Cranberry and damson sauce are suitable to eat with roast poultry.

Wild Ducks

Pick and clean the ducks, catching the blood that runs from them on a dish, so that it can be used. About twenty minutes before they are to be served, put them down to cook. It is better to put them inside the range than before the grate. Lay them flat in a dry pan without water. When done, and while very hot, stir quickly into the essence that has run from them the blood that was saved when cleaning them. The hot essence cooks the blood sufficiently. Pour this gravy *inside* the ducks and serve very hot.

Red-heads require eighteen to twenty minutes, canvas-backs from twenty-three to twenty-five minutes.

To "Bone" a Turkey

Take a raw turkey, slit it down the back, and with a sharp penknife remove the bones. Season it with pepper and salt, then spread over it some slices of ham, upon that the force-meat, upon that pieces of boiled fowl, or oysters, which are more delicate, but do not keep as well, then more ham and force-meat, and then sew it up in a cloth and boil it. If a large turkey, four hours; if small, two and a half hours. Put in the water in which it is boiled a bouquet of thyme and celery.

The force-meat is made as follows: Take two large sweet-breads, one pound of veal, or a quart of oysters, half a pound of veal suet, one beef's tongue just out of pickle, boiled and skinned, and one small onion. Chop all this together, and add pepper, salt, two or three cloves, two or three blades of mace, celery seed, and

half a nutmeg. All to be pounded and mixed well with the meat.

In filling the turkey put here and there some small slices of pickled walnuts and stuffed mangoes.

Savory Jelly to Cover It

Take a set of calves' feet, chicken or turkey bones, or both, three or four slices of ham not too strong, six large onions, three stalks of celery, sweet marjoram, parsley and thyme, three cloves, less than a tea-spoonful of allspice, three quarts of water. Let this boil down to five pints, until all the meat is boiled to a jelly and dropping from the bones; then strain through a sheer linen cloth or sifter. Put the jelly in a stew-pan, beat into it the whites of eight eggs, and let it boil and run off like any other jelly.

Turkey Hash

Take off all the meat from the bones, and chop it up in small pieces, but not too fine. Mix a little celery or celery seed, salt, pepper, parsley, and an atom of onion. Add half a table-spoonful of butter rolled well in one of flour, about half a pint of water, or according to the quantity of meat you have, and let it stew until the meat is well heated through.

To Dress Grouse

Wash them well, and season inside and out with salt and black pepper; put a lump of butter inside, sew it up, and tie a string around the neck. Place a piece of middling over the breast of each bird, put a pint of

water in the bottom of the tin, and roast them. They will take about an hour to cook.

Ducks

Take the livers and pinions, with an onion, pepper and salt. Make a stuffing of crumbs of bread, pepper, salt, onion, a sprig of pot marjoram and three leaves of sage; moisten with water. Set the ducks in a pan with half a pint of water, and grease with a little lard. Put a "dust" of flour in the gravy. Mix the livers and pinions in the gravy from the ducks.

Cook them for one hour in a hot oven, coals over and under.

Baked Ducks with Onions

Have them nicely picked, and put them into an oven with a quart of water and a lump of butter. Let them stew half an hour. Have ready three dozen onions (or less, according to taste) sliced, some pepper and salt, and strew all over them. When nearly done, put some embers on the lid to brown them.

Great care must be taken not to burn the onions.

Ducks with Green Peas

Put a piece of butter in a deep stew-pan, and set it over the fire. Singe the ducks, flour them, and put them in the pan. Shake it lightly for two or three minutes, and pour out all the fat, but let the ducks remain in the pan. Put to them a pint of gravy, a pint of peas, two lettuces cut small, a small bunch of sweet herbs, and a little pepper and salt. Cover it up well and let it stew for half an hour, every now and

then giving the pan a shake. When nearly done, grate in a very little nutmeg and beaten mace, and thicken with a piece of butter rolled in flour, or the yolk of an egg beaten with a spoonful or two of cream. Shake all together for two or three minutes, take out the sweet herbs, lay the ducks on a dish, pour the gravy over, and serve.

Ducks Dressed with Olives

Brown your ducks nicely in a small oven, putting a little fresh lard in the bottom to brown them. Dredge them with flour. Cut two medium-sized onions in half, add three cloves and a bunch of parsley chopped up, and put in with the ducks. When a nice light brown, put water to them, nearly to the top of the ducks, and let them cook until they are done. About half an hour before serving, throw into the gravy some olives, previously prepared by stoning them carefully and allowing them to steep in water for half an hour. If the gravy is not thick enough, dust in a little flour. The gizzards, livers and pinions put in to enrich the gravy. No stuffing.

Ducks with Olives

About two and a half hours before dinner, put two young ducks in a saucepan, with a table-spoonful of butter. When the butter melts, put in three table-spoonfuls of essence of meat, of any kind, previously prepared. Cover it and put it on coals, with the same on top, and let them simmer very gently until half an hour before dinner. Then add three quarters of a pound of stoned olives, previously soaked a little while,

and a little more gravy; just before serving, mix a little arrow-root with water, and pour over, ladling up a little gravy from around it, which makes a glaze. When you put the ducks on, cut a piece of white paper the size of the saucepan, and put over the ducks.

Two hours are enough for young ducks.

White Fricassee of Pheasants

Put a lump of butter, a blade of mace, two cloves, a little onion, a bunch of celery chopped as fine as you would parsley, pepper and salt, and new middling, cut in long thin slices, about the size of a finger, inside the pheasants. Close the vents well, rub the birds all over with salt, and put them in a saucepan with about a quart of water; if they are old and large, a little more. Stew them until perfectly tender, and be careful they are not falling to pieces, for about half an hour or rather more, according to size. The gravy stews down about one-half. Just before serving, stir in a little parsley chopped fine, and a cup of cream. If the gravy is too thin you can mix a small tea-spoonful of flour in the cream, which stir gradually in the gravy. Give a boil up and serve.

Pheasants

It is not in general use to stuff pheasants, but the following force-meat will be found a great improvement:

Cut a piece of lean veal into small dice, with about a third of bacon also minced, season it with a little cayenne pepper and put it into the body of the pheasant, which must be tied to prevent the escape of the stuffing, or roasted with the head down. The essence of the

veal will diffuse itself through the pheasant, and render it more tender and juicy, while the bacon is always to be preferred when put inside a bird, though the outer larding is more ornamental.

Pheasants

Take a small piece of stale bread, divide it, and add to each portion two ounces of butter, very little celery, pepper and salt, one portion for each pheasant. Dredge them well, and stick about under the legs and wings small lumps of butter; put them in the pan with a gill of water and stick of celery, which you must afterwards take out. If the gravy should dry up, add another gill of water.

To Dress Partridges or Pheasants

Rub crumbs of bread until quite fine. Chop a little parsley and mix with it; also pepper, salt, and a piece of butter the size of an egg. Stuff the partridges with it. Roll them in crumbs, and put them in a skillet with a table-spoonful of butter. Brown slowly, and add a little water for gravy.

Partridges and woodcock should not be roasted more than fifteen or eighteen minutes.

Fry fine bread-crumbs in half a pound of butter, and put over roast partridges.

Ragout of Partridges

Make a rich gravy with a knuckle of veal, seasoned with pepper, salt, cinnamon, and cloves. It is greatly improved by putting in a little calf's-foot jelly, before

being seasoned, to stiffen it a little. Lay in the birds and let them stew until done.

Partridges or Pheasants with Celery

Make a little lard boiling hot, and then put in the birds. Fry them a light brown. Take them out, and add to the lard some celery, a piece of onion, pepper and salt. Fry these until they burn, then pour in a pint of boiling water. Put back the birds, cover them with the oven top, and let them cook half an hour.

Chickens, rabbits, and a small piece of beef are good cooked in this way.

French Partridge Pie

Take some pieces of lean veal, some pieces of bacon, and a couple of onions. Let them stew or brown, with a little butter, for a few moments. Add some water, a tomato, and some mushrooms. Season with pepper, salt, and a clove of garlic. Brown your partridges with bits of fat bacon. When brown enough, strain the made gravy and put the partridges into it to stew awhile, with some fresh mushrooms. Bake the paste first, and put in it the partridges and gravy just before sending it to table.

To Stew Partridges

Prepare the partridges as for roasting. Cut some celery into pieces about an inch long. Prepare two onions—leaving them whole—and stick three cloves in one of them. Brown the partridges; next, the celery and onions; then add a good dusting of flour, salt,

pepper, and parsley. Cover the whole closely and stew slowly. Take care to add water, when the vegetables are browned, in small quantities.

To Dress Squabs

To four squabs take two ounces of butter and a little onion; let all brown together slowly—a light brown. Then add two table-spoonfuls of flour, stir it in thoroughly and let it brown well, but be careful not to burn it; add one and a half pints of water, cayenne and black pepper, salt, allspice, mace, a few cloves and nutmeg—all powdered fine. When nearly done, cut up seven olives and throw them in. The pinions are thrown into the gravy.

Stewed Pigeons

Put the pigeons into a tin-pan with pepper, salt, and an onion chopped fine. Put a lump of butter over each bird, and a pint of cold water into the pan. Flour the whole pretty well, set them in the oven, and bake them. Stuff with sausage meat.

Partridges may be done in the same way, only put very little flour, and add crumbs of stale bread.

Pigeons in Jelly

Save some of the liquid a knuckle of veal has been boiled in, or for the same purpose boil a calf's foot. Put this broth in a pan with a blade of mace, a bunch of sweet herbs, white pepper, a slice of lean bacon and the pigeons. Bake them and let them get cold. Add any other seasoning that you like before baking. When

done take them out of the gravy, cover them close to preserve the color, and clear the jelly by boiling with the whites of two eggs. Strain through a cloth dipped in boiling water, and put into a sieve.

The fat must be removed before it is cleared. Put the jelly over and around them roughly broken.

Fricassee of Rabbit

Cut a young rabbit into neat joints, and lay it in lukewarm water to draw out the blood; then drain it and put it into a stew-pan with a large onion cut into slices, two cloves, a little mace, parsley, and a quarter of a pound of streaked bacon cut into dice. Cover all with water, and let it simmer twenty minutes, keeping it well skimmed. Then pass the stock through a sieve into a dish, and take out the pieces of rabbit and bacon. In another stew-pan have ready two ounces of butter mixed with a good table-spoonful of flour, moisten with the stock, and stir over the fire until boiling. Then trim the rabbit nicely, and put it with the bacon and twenty button-onions into the sauce, and let it simmer until the onions are tender. Skim off all the fat. Then pour in a gill of cream, into which the yolks of two eggs have been mixed. Leave it on the fire until it thickens, but do not let it boil.

Take out the rabbit, arrange it nicely on a dish, pour the sauce over it, and serve.

Rabbit with Onions

Stuff the rabbit with onions, bread, butter, pepper, and salt. Sew it up and put it on to boil. A young rabbit will take an hour. While boiling put some on-

ions on in a stew-pan to boil, thicken the gravy with butter and flour and pour it over the rabbit.

Fillet of Veal

Make the stuffing of grated bread-crumbs, a small tablespoonful of butter, a small piece of onion, a little middling cut up, a little parsley, pepper and salt, and half a teaspoonful of celery seed, or, if you have it, fresh celery cut fine. Mix all together.

Put part of this into the top where the bone comes out; also cut and fill four or five slits around the top of the fillet, according to its size. After dredging it well with flour, put it into a pan with a little water and a lump of butter the size of a walnut, and baste with this as it bakes brown. The butter is not necessary to the gravy, but it makes the fillet richer.

Knuckle of Veal

Boil a knuckle of veal until the meat falls easily away from the bones. Cut it up not as a mince but in pieces about an inch long and wide. Put in a sauce-pan, with very little onion, parsley, pepper and salt, and a little of the water it has been boiled in.

Boil and mash while hot, very smoothly and thoroughly, two potatoes; stir them in as a thickening, and stew all together. Just before taking it up throw in a cup of new milk or cream, and then brown it with a little browned flour or, what is better, brown sugar.

Fricandeau of Veal

Lard the fillet, put it on with about a quart of water, and let it stew away to two or three spoonfuls. Add

water in small quantities as it diminishes, occasionally pouring some of the gravy over the top of the veal, and when one side is done turn the other. When done, keep it in a warm place until dinner time, and then make the gravy by pouring as much boiling water as you may think necessary, and seasoning to your taste with pepper, salt, cinnamon, a few pounded cloves, and mushrooms pickled or fresh. If you wish to thicken the gravy, add a little flour.

Rolled Breast of Veal

Take out all the bones from a breast of veal. Prepare a seasoning of pepper, salt, sweet marjoram, a pinch of allspice, and parsley chopped up, and spread it all over one side of the veal. Make a rich forcemeat of veal, seasoned with the same seasoning, spread it all over the veal, roll it up tightly, and tie it firmly with strings. Fry it either in lard or slices of sweet bacon, as you fry fish, putting in three cloves. Make a gravy of the bones and some veal. After it is fried brown, put it in an oven, or saucepan, and let it stew gradually until dinner time, watching it that it does not burn.

The breast of veal must always be prepared and rolled the night before, seasoned and ready to be placed in the pot by eight o'clock next morning.

Boiled Breast of Veal

Smothered with onion sauce, is an excellent dish, if not too old or too fat.

Veal Cutlets (An Old English Receipt)

Slice the cutlets very thin, about one-eighth of an inch, but the length is of no consequence. Dip them in the yolk of an egg, and then in crumbs of bread, a few sweet herbs, the least lemon peel, and a "grate" of nutmeg. Fry them in fresh butter. In the meantime, make a little gravy of veal, and when the meat is done, take it out and lay it on a dish before the fire. Then dust a little flour in the pan, and stir it round. Put in a little gravy, squeeze in a little lemon juice, garnish with lemon, and serve up.

Sometimes it is seasoned with wine.

Veal Cutlets with Tomatoes

Prepare and fry veal, as usual for cutlets. Place it on a dish. Brown some flour in the vessel it was fried in, and then thin it with boiling water to the consistency of thick cream. Cut up an onion and fry separately, and then put all together, with four or five tomatoes sliced. Stew gently for two hours. Add pepper, salt, and a little parsley.

Veal Cutlets Stewed with Celery

Take the cutlets from the best part of the leg, taking care in removing the meat from the bones to cut it in good shape. Make gravy of the bones, stewing them with three or four heads of celery, cut and scalded, a little salt, pepper, and sliced onion. Strain the gravy returning the celery into it. Thicken it with butter and flour, and pour it boiling hot upon the cutlets.

Stew them until tender, and garnish with lemon and small force-meat balls fried.

It is especially necessary in veal cutlets that they should be beaten. They should be cut about three-quarters of an inch thick, and beaten until every fiber is separated. They will then taste like sweet-bread, be quite as tender, and nearly as rich.

Many cooks, after frying the cutlets, stew them in water boiled in the pan.

Veal Hash

Chop up some cold veal tolerably fine. Then put it into a stew-pan with a bunch of parsley, pepper, and salt, a small onion chopped fine. Mix all together. If you have any gravy left from the meat the day before, stir it into the hash. If none is left, put in about half a pint of water and a table-spoonful of butter; but if you have the gravy it will not need the butter. Add some celery seed or celery tops, whichever is most convenient. This latter seasoning improves all cookery. Stew all these ingredients together, with a table-spoonful of flour dusted through it to thicken the gravy. Add a table-spoonful of brown sugar to brown it. Let it stew about an hour and a half, and serve on half slices of toasted bread.

A Savory Lamb Pie

Season the lamb, after cutting it into pieces, with pepper, salt, the least quantity of mace, cloves, and a "grate" of nutmeg. Put pastry in a dish with some sweet-breads, seasoned as the lamb, some oysters and

force-meat balls. Let the sauce be of three anchovies, dissolved in a little claret and some oyster liquor. Beat up some of the gravy with the yolk of an egg and some drawn butter. Take up the lid of pastry and pour it in, give a shake or two, and serve.

French Mutton Chops

Cut up a rack of mutton into chops. It is the best part for that purpose. Trim off all the fat and scrape the small end of the bone clean, as also the outside skin from the meat that looks like fat, for this is the part of the mutton which gives an unpleasant taste. There must not be a particle of fat left. Dip them in egg, and then in crumbs of bread, and fry in boiling lard. Take them up the moment they are done, and put them on a tin-plate on the range to keep hot, or they will be greasy. Take all the trimmings and put the same on with as much water as will make sufficient gravy. Let it boil down until it thickens, then set it aside. When cold skim off all the fat thoroughly, put in a little salt and brown sugar to color the gravy, make it very hot, pour it over the chops, and serve.

Mutton Chops

Buy the mutton by the rack, and cut the chops as you use them. In this way the mutton keeps longer, and the rack chop is better than that of the loin. One rack will cut eight chops. Take off the outside skin, which looks like fat. This is the part of mutton which gives an unpleasant taste. Scrape the small end of the bone clean. Grate crackers or crusts of bread, break

an egg, dip well in this the chop, and then broil it. Make a gravy of boiling water, flour, butter, Indian soy, and capers. Stew this well together, and pour over the chops when dished. The proportion of capers must be as you want the gravy more or less acid. Two table-spoonfuls of soy will be sufficient for the gravy of a dish of eight chops. A small proportion of mushroom catsup is an improvement.

Mutton Chops Dressed with Fish Roe (A Celebrated Receipt)

Take the roes of two fine pickled herrings just broiled, and whilst hot, mix with them half a pound of butter, parsley, cives or onion, cayenne pepper, and either vinegar or lemon juice to your taste. The parsley and onion must both be chopped fine, and all mixed together and poured over the chops as soon as broiled.

Mutton Cutlets

Cut them flat and beat them with the rolling pin. Dredge with crumbs, shredded parsley, salt and pepper. Dip them in clarified butter; and when of a fine brown, lay them in a dish, pour over them a ragout of mushrooms or sweet breads, or both. Garnish with fried parsley. Serve.

To Boil a Shoulder of Mutton with Oysters

Let the mutton hang for some days, and two days before using, salt it, bone it, and sprinkle with pepper and a little pounded mace. Lay some oysters over it, roll it up tightly, and tie it. Stew in a small quantity

of water, with an onion and a few pepper-corns, until quite tender. Have ready a little good gravy, with some oysters stewed in it; thicken this with flour and butter, and pour it over the mutton when the tape is removed. The stew-pan must be kept close covered.

Venison Steaks

After the steaks are nicely cut and washed, put on them salt and pepper, and half broil them over a clear fire. Take them off and rub them over with a lump of butter; and then put a weight on them to draw out the gravy. Next finish the broiling; put them in a stew dish; and having stirred into the gravy a table-spoonful of currant jelly, pour it over the steaks, and send them up with a spirit lamp burning under them.

Mutton steaks are excellent dressed in the same way.

To Roast Beef

The excellence of roast beef consists in its being roasted in a tin kitchen, *not baked* in an oven or range, which renders it greasy. Sprinkle it with salt and dust it with red pepper. Set it at a distance from the fire, which gives it a light brown color. Catch the gravy which runs first from the beef before it becomes greasy, and when the meat is done, put into it a table-spoonful of boiling water, and pour it over the meat.

Spiced Round of Beef

Select a fine fat round, weighing about twenty-five pounds. Let it hang two or three days before curing it. Take three ounces of salt-petre, three ounces of

brown sugar, one ounce of cloves, half an ounce of allspice, a table spoonful of ground pepper, a tea-spoonful of mace, a large nutmeg, and a quart of salt. Pound all well together to the finest powder. Take the bone out and rub the beef well with this mixture on both sides. Put some of it at the bottom of a tub just large enough to hold the beef. Lay in the beef and strew the remainder of the mixture over it. Rub it well every day for two weeks; at the end of that time wash the beef, bind it with tape to keep it round and compact, filling the hole where the bone was with a piece of fat. Lay it in a pan of convenient size, cover it over with lard or suet, and pour over it a pint of water. Cover the pan with a thick paper and stew gently for six or seven hours.

To Spice Beef (An Irish Receipt)

Pound together a table-spoonful of salt-petre and two of brown sugar. Rub it on a rump of beef after it has been scraped and wiped dry. Put the beef in a wooden bowl. Prepare one and a-half ounces of ground pepper, two of allspice, one of cloves, and three or four handfuls of salt all ground and mixed together, with which rub the beef well, and turn and rub it every day for one week, taking care to preserve the pickle. Use in ten days.

To Dress It

Put it in an iron pot and pour over it the pickle; add three quarts of water, cover close, and let it stew for six or seven hours.

Sauce

Three or four carrots, the same of turnips, boiled well and cut in dice. Make three pints of drawn butter, put in the vegetables; season with some of the gravy the beef was boiled in, taking care to skim off the grease. Thicken with a little flour. Pour over the beef, and send sauce-boats full to table.

The gravy the beef is stewed in must be thrown away, as it is as salt as brine.

Spiced Round of Beef

Take from twelve to fifteen pounds of beef from the "round," rub it all over with salt-petre, and put it in a large round stone pot or pan. Leave it in that for a week, turning it frequently. At the end of a week, put it in soak all night. Next day, cut gashes all through the round. Grate a loaf of bread, add a little over a quarter of a pound of butter, pepper, salt, a good deal of pounded mace, about six cloves, a little celery cut up fine or celery seed, two table-spoonfuls of sugar, and plenty of thyme. Mix these ingredients well together, and fill in the gashes. Pour over it a tumbler of brandy. Let it stand until next day. Then put it in the pan in which it is to be cooked, with all the juice, and gradually pour over it a quart of claret, a little at a time, basting it constantly with the juice that runs from it. Just before putting it on to bake, have some grated carrots prepared as for Crecy soup, boiled previously. Spread them on the top of the "round," and then pour over that claret.

It must cook, for seven hours, very slowly, or it will burn.

Spiced Rump of Beef

Take a rump of beef weighing six or seven pounds Rub in well, in all the folds and crevices, about a tablespoonful of brown sugar, ground pepper, cloves, mace, and salt. Let it stand all night. The next day, four hours before dinner, take the beef from the dish in which it has been rubbed, leaving only the liquor which has come out of the beef, and boil, with one quart of water, for two hours. Then put in a quarter of a peck of okra cut up and a quarter of a peck of tomatoes skinned and sliced, and stew it for two hours longer, stirring it occasionally to keep it from burning. Place a plate under the beef in the pot, as it burns easily.

To Collar a Flank of Beef

Choose the thin end of the flank of beef. Place it in a dish with salt and salt-petre. Turn and rub it every day for a week. Take out all the bones and gristle, and remove the skin from the underpart. Cover it with the following seasoning: A large handful of parsley cut small, the same of sage, thyme, pepper, salt and allspice. Roll the meat up as tightly as possible, and bind it with tape, then boil it very gently for five or six hours in a cloth. When cooked, remove the cloth, and put the meat under a heavy weight while hot. Part of a breast of veal rolled in with the beef is a decided improvement.

Beef à la Mode

Take ten or twelve pounds of beef, rump, sirloin or ribs, remove all the bones, and lard the meat through

with ten long pieces of fat bacon; then put it into a long earthen pan with a calf's foot, four onions, two carrots—if large, cut in slices—a bunch of parsley, two bay leaves, two sprigs of thyme, two cloves stuck into one of the onions, half a tea-spoonful of pepper, one of salt, four wine-glasses of sherry, four ditto of water, and a pound of streaked bacon cut in squares. Put a cover over the pan, and make it air-tight with a paste of flour and water around the edges. Place it in a moderate oven for four hours, then take it out of the pan and dress it upon a dish with the vegetables. Pass the gravy through a hair sieve and pour it over the meat, and serve.

This dish is best eaten cold, when it should not be taken from the pan, or the pan opened until nearly so.

Beef à la Mode

Grate up a slice of bread, and soak the crust to add to it. To this add a small onion chopped up, eight cloves ground fine, a table-spoonful of marjoram leaves, pepper and salt. After the beef is tied and skewered, cut in it three slits and put in the stuffing, and if any is left, put it over the top. Lay some sticks across the bottom of the pot, put in the beef with two quarts of water, coals under and on the top, and let it stew slowly for four or five hours. Just before serving, pour half a pint of claret over the meat.

Rump of Beef à la Mode

Cut out the bone from the beef, and convert it with the trimmings into gravy. Then stuff the orifices with rich force-meat made with veal and oysters, and the

crumbs of a roll steeped in milk. Half roast it, and before it is put into the stew pan, cover the top with dried and pickled mushrooms, adding mushroom powder to the force-meat. Then put in two quarts of gravy from the bones, a large onion stuck with cloves, and two carrots cut in slices. When the beef has stewed until it is quite tender, strain and thicken the sauce, add to it a glass of wine, oysters and mushrooms, and sippets of fried paste. Either the mushrooms or the oysters may be omitted, if the pure flavor of the other should be preferable. Warm, if you wish it, a few pickles with the garnish, and serve it up very hot.

Bouilli

Take the high-bone out of a rump of beef, wash it, and pour over it a gill of vinegar. Dredge it well, and put it in a pot large enough to turn it. Pour over it three pints of water, and put it on the fire until it boils. Cut into small pieces some carrots, cabbage, potatoes and turnips, a pint-bowl of each, and add to the beef; also, two sliced onions, and a sprig of sweet marjoram. Season with two spoonfuls of salt and one of pepper. When the pot is in a full boil, set it over coals on the hearth, well covered. It must be kept slowly stewing for five hours. As there will not be liquor enough to cover it, the meat must be often turned in the pot. Pickled capers and cucumbers added to the sauce are an improvement.

Bouilli (Mme. Vivans)

Take the rump of beef and cut from the end three or four pieces. Put on to simmer gently at nine o'clock.

At five o'clock, skim it and take it off. It is never to be stewed.

The sauce is made separately, of tomatoes or other vegetables, and poured over. In winter, use tomato catsup. Take some of the beef liquor and make a brown sauce, add butter, and mix with the tomatoes hot.

Filêt de Bœuf

After the bone is taken away from the tenderloin of beef, it must be peppered, salted, and dredged well with flour. Parsley must be put into the bottom of the dripping-pan, if the patent oven is used; but it is better to put it in the dutch oven without any pan. Warm together a spoonful of sugar and a pint of Madeira wine. Pour over the beef a gill of hot water, and then the Madeira wine and sugar after the gravy is poured off. Mushrooms or tomatoes stewed, poured around it when dished.

Filêt de Bœuf

Take a "filêt" of beef, lard it, and skewer it into shape. Slice thin four medium-sized onions and one turnip, and add four table-spoonfuls of tomato catsup. Place the vegetables in the bottom of the pan, and on them the beef. Dredge it with flour, pepper and salt. Pour in a tea-cup and a half of water, adding a little more while cooking. Bake in a quick oven, and baste constantly. It will require one hour. After the beef is taken out, add a cup of water to the gravy, and a little flour mixed with water. Strain through a sieve.

Beef-Steak Pie

Take a beef-steak and cut it into thin slices, about the size of your hand. Lay them down on the table and season with pepper and salt. You may also put a little onion and parsley chopped together and mixed with the pepper and salt. Put all this over the beef, rubbing it well in before you roll them up tight, that the seasoning may go through. Let them stand while you prepare the pastry. Then put them into a saucepan with a little pepper, salt, and a piece of bacon at the bottom of the saucepan; just enough water to cover them (about a pint) and simmer gently until quite tender but not stringy. After the meat is taken out, let the water stew down to a rich gravy. Then put the meat in the dish prepared with the pastry, pour over it the gravy, with five or six eggs cut up in quarters and put through it.

Equally good for veal or other meat pies.

To Broil a Beef-Steak

Cut the steaks from a rump of beef an inch thick. Let the gridiron be hot, well rubbed with beef suet, and the fire clear. Lay on the steaks and let them broil until they begin to brown, then turn them, and when browned on the other side, lay them on a hot dish for a few minutes with a piece of butter between each. Dredge them with pepper, and then put them on the fire again, turning them until they are quite done. Slice a shallot as thin as possible into a spoonful of hot water, lay it on the dish and place the steaks over it, and send them to table. By this method the

gravy will be preserved, but many cooks do not take the steaks from the fire until quite done. Dust them with pepper, and turn them continually over a brisk fire, laying the fat upon the steak. Should the beef-steak not have hung long enough to be tender, beat it with a rolling-pin. Put no salt on, it will harden the steak. The great secret is a quick, clear fire, frequent turning, and quick cooking. If long on the fire it will be hard.

Beef-Steak with Tomato Catsup

Put the steak in a skillet with butter and onions. Fry both sides. Add the tomatoes, and let all stew. When nearly done add a little hot water. It will take about an hour to cook.

Put a little sugar with the tomatoes.

Hashed Beef from a Cold Joint

Cut it into small slices, put it in some broth or gravy, with a small carrot, a shallot, a small onion, a glass of red wine, a tea-spoonful of vinegar, one of mustard, some pepper, salt, and a few bruised cloves. Let it simmer gently for fifteen minutes. Serve it on toasted bread.

Simmering makes meat tender; boiling makes it hard.

Fricassee of Cold Roast Beef

Cut the beef into very thin slices, shred a handful of parsley very small, cut an onion into quarters, and put all together into a stew-pan, with a piece of butter and some strong broth. Season with salt and pepper,

and simmer very gently for fifteen minutes. Then mix into it the yolks of two eggs, a glass of Port wine, and a spoonful of vinegar. Stew it quickly. Rub the dish with a shallot, and turn the fricassee into it.

Cold Roast Beef, made into a Mince

Cut all the meat off the bone, and put on the bone to stew, with a little water, pepper, salt, and celery or celery seed. Chop up the cold meat very fine. Strain the gravy, thicken it with a little flour (a dust only). Put the minced meat in, just before you serve, and heat it thoroughly but do not cook it.

Mutton, veal, turkey, or chicken, the same way.

A Nice Little Dish of Beef

Mince cold roast beef, fat and lean, very fine. Add chopped onion, pepper, salt, and a little good gravy. Fill scallop shells two parts full, and fill them up with potatoes mashed fine and smooth, with cream. Put a piece of butter on the top, and set them in an oven to brown.

Beef Pâté

Shred under-done beef with a little fat. Season with pepper, salt, and a little onion. Make a plain pastry with flour, butter, milk, and eggs. Cut in shapes, fill with the mince, finish the edges round, and fry them of a nice brown.

Yorkshire Pudding, to be Baked with Roast Beef

Half an hour before the beef is to be served, make the following batter. Five table-spoonfuls of flour,

three eggs well beaten, one quart of milk, a tea-spoonful of salt. Butter a pan, pour in the batter, set it in the bottom of the tin kitchen, and let the essence of the beef drop upon it until the upper side is browned; then turn it and let the other side brown also. Cut in strips, and serve in the same dish with the roast beef.

Fresh Tongue with Caper Sauce (A French Receipt)

Put a fresh tongue into cold water to soak, the night before it is to be cooked. The next day boil it in hot water until all the white outside skin can be scraped off, which will be in about ten minutes. Have ready four carrots, four small onions, a little parsley, all cut up with red pepper, two or three cloves and salt. Put on the tongue again with these ingredients, cover with water and boil five or six hours. To make it very nice, you can cook it either in white wine or a nice bouillon. When sufficiently boiled, make a sauce as follows: Mix a table-spoonful of flour and same of butter together; then put it on the fire in a saucepan. When melted, stir in gradually some of the bouillon in which the tongue was boiled, enough to make a nice sauce. Beat together a table-spoonful of capers and the yolk of an egg, and when well mixed, stir it into the sauce. Pour over the tongue and serve.

Stewed Tongue

Take a fine fresh tongue, salt it for eight or ten days, adding a tea-spoonful of salt-petre. When it is to be used, put it in cold water, and boil it slowly for four

hours, or until quite soft. When done, skin it, and put it on again with a gravy made of stock, butter, a dust of flour, and mushrooms or olives. Stew for twenty or twenty-five minutes.

To Stew a Fresh Beef's Tongue Spiced

Remove the bones around the root of the tongue, leaving all the fat, and thoroughly wash it. Put it to boil in a pot with a little salt and *more* than sufficient water to cover it, as the water is to be all saved for stewing. Let it boil two and a half hours, then remove the skin and set it away in a deep dish with its own liquor to keep it moist until the next day.

About five hours before dinner have ready mixed one table-spoonful of ground allspice, small tea-spoonful of carraway seed, one tea-spoonful of ground pepper, two table-spoonfuls of ground ginger, a few blades of mace, twelve cloves, some salt, and rub and cover the tongue with the mixture. Then dredge the entire tongue with lightly scorched flour, using a tea-cupful.

Put the tongue with all the above mixture into a pot large enough to turn it nicely, and pour over it the water left from boiling the day before. If not sufficient to cover it, add a little boiling water.

Then add two tablespoonfuls of brown sugar and one tea-cup of seeded raisins. Cover the pot closely, but frequently turn the tongue, and let it slowly stew until half an hour before dinner, then add the juice of a small lemon with another small lemon cut in rings without removing the rind, or use one large lemon and a tea-cup of Madeira wine. Keep very hot until served.

To Spice a Tongue

After the tongues are corned, pierce holes with a knife in several places through them. Fill the holes with pounded cloves, allspice, ginger, cinnamon, black pepper, lemon peel and juice, parsley, thyme, and sweet marjoram. Rub with the same. Lay them on a flat dish, with a heavy stone to press them. Turn every day. After three or four days, boil them in the same liquor they make, with a pint of beer or red wine added. When the skins will come off, take them out, cut off the gullets, roll them—beginning at the top. Have a narrow cloth, tie it tight round, press the gullets in each end, then sew the cloth well on. Put them back in the pot, with the same liquor. Let it boil slowly for several hours. After which put them in a dish, with a heavy weight, and in a day or two they will be fit for use.

Tongue à la Mode

Soak a fresh tongue for half an hour, and then wash it carefully. Put it to boil until tender enough to peel off the skin—say about four hours—not boiling too fast. Peel off the skin and put it in a dutch oven, with about a quart of the liquid it was boiled in, or about enough to make a rich gravy. It must be stewed at least half an hour. Put in with it a table-spoonful of chopped parsley, a tea-spoonful of sliced white onion, marjoram, a little thyme, celery or celery seed, winter savory, black pepper, and salt. When done, and just before serving, after basting it well, sprinkle the tongue thickly with crumbs of bread, and brown it by putting a few coals on the lid of the oven.

Stir in the gravy a table-spoonful of flour, mustard, two tea-spoonfuls of browned flour, and a table-spoonful of butter, all mixed to a paste with some of the liquid it was stewed in, for a thickening.

To Boil Beef Tongue, Corned Beef, &c.

If the tongue is dry, let it soak for several hours; put it to boil in cold water, and keep it boiling slowly for two hours; but if it is just out of the pickle, the water should boil when it goes in.

Corned or pickled beef, or pork, requires longer boiling than that which is dry; you can tell when it is done by the bones coming out easily. Pour drawn butter over it when dished.

To Bake a Ham with Spice and Wine

Boil the ham to within three-quarters of an hour of dinner-time. Take it out of the pot, skin it, trim it, then put it in a dripping pan. Put thickly over the top of it a bowlful of brown sugar, half a tumblerful of Madeira wine, allspice and cloves pounded, two table-spoonfuls of each. Put it in the patent oven, and bake half an hour, ladling over it occasionally the essence that runs from it.

To Boil a Ham

A large ham should boil three or four hours very slowly; it should be put in cold water, and be kept covered during the whole process; a small ham will boil in two hours. All bacon requires much the same management,—and if you boil cabbage or greens with

it, skim all the grease off the pot before you put them in. Ham or dried beef, if very salt, should be soaked several hours before cooking, and should be boiled in plenty of water.

To Fry Beef with Kidney

Cut the kidney in small pieces; take out all the strings, and let it soak several hours in salt and water; wash and drain it; season some pieces of beef and kidney, and put them in a frying pan, with hot lard or drippings of any kind; dust a little flour over; when it is fried on both sides, take it up in a dish; mix a spoonful of flour in some water with salt and pepper, and pour in; when it has boiled, pour it over the beef.

To Roast Pork

After washing the pork, cut the skin in squares or strips; season it with salt and pepper, and baste it with salt and water; thicken, and boil up the gravy.

SAUCES

Melted Butter (From an Old Receipt Book)

Mix well with a spoon a tea-spoonful of flour with three ounces of butter. The excellence of melted butter depends very much upon the pains taken to blend well the flour and butter before it is put upon the fire. When well mixed, add two table-spoonfuls of hot water with the same quantity of milk, put it into a small saucepan, shaking it one way until it boils. It must boil one minute to take off the rawness. By attending to these directions, and only using sufficient flour to prevent the butter from oiling, it will be rich and smooth. When *thin* melted butter is required to pour over pudding, roast veal, &c., make it the same way, adding a larger proportion of water.

Drawn Butter

To half a pound of butter, take half a tumbler of cold water. Cut the butter in small pieces, that it may melt soon. Dredge a little flour on, shaking the tin all the time, but never putting in the spoon. Dredge about five times, each time shaking the tin round well, until the butter and water are well mixed, and when it begins to look white like milk there is enough flour in. Put it on the fire, and three minutes will cook it, shaking it frequently. If it oils, a table-spoonful of cold water will dispel it.

Drawn Butter (French Receipt)

Take the butter and put it dry into the saucepan, and add sufficient flour (as above). Stir well until melted, and add water when it is to be used for drawn butter, or milk if to be used for milk toast.

By this process it is always smooth.

Drawn Butter, with Eggs

A tea-spoonful of flour, a table-spoonful of butter. Mix these well together. Pour on one gill of boiling water, and stir until perfectly smooth. Then place it on the fire and let it boil up. Beat up the yolk of an egg, add a little cold water to it, and stir it in the melted butter after it is taken from the fire.

For Boiled Fish

Take a quarter of a pound of butter and the juice of one lemon. Season it with pepper and salt, and beat all up together with a wire whisk until it is thick. Be careful not to let it boil. When taken from the fire, add the yolks of two eggs.

This is a famous French receipt.

White Sauce, for Boiled Fish or Game

Make some drawn butter smooth with a little flour, and mix with it the beaten whites of two eggs. Just before serving, squeeze in a little lemon juice, and pour it over the fish or game. Garnish the dish with slices of lemon.

Bread Sauce

Boil some pepper-corns with one onion, in half a pint of water, for about ten minutes. Then strain off the water and put some grated bread in it, with about two ounces of butter. Boil all together a little while, and add a spoonful of milk, which will give it a good color. It must not be too thick. Add salt, to the taste.

Celery à la Maître d'Hotel (White Sauce)

Cut up some celery and boil it until soft. Put on some milk or cream to stew, with butter, flour, parsley, a "grate" of nutmeg, pepper and salt. Then put in the celery.

Potatoes may be done in the same way.

Celery Sauce for Poultry

Chop up the celery, and boil it in water; then pour in milk sufficient for the turkey, about a spoonful of butter, a few grains of whole pepper, and salt.

Boil it in a nice tin that will not turn it black.

Excellent Sauce for Boiled Turkey

Put half a pound of butter with a tea-spoonful of flour. Put to it a little water. Melt it, and add to it a tea-cupful of rich cream and an anchovy chopped fine without washing. Set it on the fire, and as it boils up, add a large spoonful of soy. If that does not give it a fine color, add a little more.

Stir it well to prevent curdling.

Bread Sauce for Partridges and Chickens

Put crumbs from a stale loaf of bread into a saucepan, with half a pint of water. Tie, in a cloth, an onion, a blade of mace, and a few pepper-corns, Boil them a few moments, and then remove them. Make the bread very smooth; add to it a piece of butter and a little salt. Boil all together a little while, then add a spoonful of milk, which will give it a nice color. It must not be too thick.

Brown Sauce

Make a rich gravy; to which add a table-spoonful of tomato catsup, a lump of butter rolled in flour, browned, a little red pepper, and salt; and just as you are about to serve, add a wine-glass of Madeira wine.

Onion Sauce

Peel and boil tender as many onions as you require for the sauce. Squeeze out the water, chop, and pour on carefully melted butter and a little milk. Boil up once. A turnip boiled with the onions makes it milder.

Tomato Sauce (Soyer)

If fresh, put six tomatoes in a stew-pan, having removed the stalks, and squeezed them in the hand to remove the seed, &c. Add half an onion sliced, a little thyme, bay leaf, half an ounce of celery, one ounce of ham, same of butter, tea-spoonful of sugar, same of salt, and quarter of a tea-spoonful of pepper. Set it on the fire to stew gently. When all is tender, add a table-spoonful of flour, moistened with half a pint of

broth or water. Boil five minutes. Add a little cayenne, taste if highly seasoned. Pulp it through a sieve. Return it to the stew-pan, and stew until it adheres rather thick to the back of the spoon.

Use for any kind of meat or poultry.

Cucumber Sauce for Fish or Meats

Grate as many *peeled* cucumbers as will make four heaping tablespoonfuls. Add four ditto of sweet oil, one and a half ditto of best vinegar, a little salt, and cayenne pepper. Stir well together, and keep on ice until wanted for use.

Cucumber Sauce

Slice some medium-sized cucumbers, drain the liquor from them, and put them, with four onions, into a stewpan with a piece of butter. When sufficiently stewed to pulp through a colander, add a large teacup of cream, a little flour, and pepper. Boil twenty minutes, and when about to serve, add salt.

Mushroom Sauce

Stew the mushrooms in water until tender. To two quarts of mushrooms, half a pint of water. Pour off the water, and let them remain until cold. Then pour to them a pint of rich cream, a small quantity of the water in which they were boiled, a little less than quarter of a pound of butter rolled in a table-spoonful of flour, a little red pepper, and salt. Stew them very gently until the mushrooms are perfectly done. Just before you serve them, throw in a foaming glass of champagne.

Sauce Degarte (For Beef)

A little brown gravy, a little tomato sauce, a little Worcester sauce. Flavor with Madeira wine. Garnish with olives.

A Very Good Sauce for Boiled Chickens (From an Old English Receipt Book)

Take the legs and necks of the chickens, with a small bit of the scrag of veal. Put them in a saucepan with two blades of mace, a few white pepper-corns, an anchovy, a head of celery sliced, a bunch of sweet herbs and a small bit of lemon peel. Boil these in a quart of water down to half a pint. Strain and thicken it with a small quantity of flour rubbed into a quarter of a pound of butter. Boil it five minutes. Then put in two table-spoonfuls of mushrooms, and having beaten up the yolks of two eggs with a tea-cup of cream, put them in your sauce, and keep shaking it one way until it nearly boils. Then serve it into a sauce tureen.

Veritable Oude Sauce or Chetney (From An Old English Receipt Book)

Put two ounces of butter into a stew pan, and when melted, add six onions shredded. When they begin to take color, put in a dozen and a half of chilis chopped finely. Stir it well together for four minutes, then put in a small quantity of dried salt fish, not exceeding two square inches, chopped very fine. Keep stirring, and as the butter dries, add a large cupful of the pulp of fresh tomatoes, a tea-spoonful of salt, the juice of a lemon and a little water. Mix the whole very well

together, and let it be of the consistency of a paste, though not too dry. It is to be eaten with cold meats, but will not keep.

Sauce Robert for Rump Steaks

Put a piece of butter the size of an egg into a sauce-pan, and set it over the fire. When it is browning, throw in a handful of sliced onions cut small, fry them brown, but do not let them burn; add half a spoonful of flour, shake the onions in it, and give it another fry. Then put four spoonfuls of gravy and some pepper and salt, and boil it gently for ten minutes. When cold, skim off the fat. Add a tea-spoonful of small mustard, a spoonful of vinegar and the juice of half a lemon; boil it all, and pour it around the steaks. They should be of a fine yellow brown, and garnished with fried parsley and lemon.

Horse-radish Sauce for Roast Beef and Mutton (From an Old English Receipt Book)

Grate the horse-radish, on a bread grater, into a bowl. Then add two table-spoonfuls of cream, with a little mustard and salt. Mix them well together and bruise them with a spoon. Then add four table-spoonfuls of the best vinegar, and bruise them well together until thoroughly amalgamated.

Vinegar and cream both to be cold.

Asparagus Sauce, to be Served with Boiled Asparagus

To the yolk of an egg, take a table-spoonful of butter, pepper and salt. Beat up all together, melting the

butter first. Then, after all are well beaten together, put them on the fire; dusting in a little flour, to make the mixture the consistency of salad dressing. After taking it from the fire, beat in a tea-spoonful of vinegar.

Bachemel Sauce, for Croquettes

Four ounces of butter and two ounces of flour, rubbed together.

A little black pepper, salt, and nutmeg.

One carrot, skinned and grated.

One onion, chopped fine.

One bunch of pot herbs.

One good handful of celery tops.

Half a pint of cream.

One pint of common stock, chicken or veal broth.

Put these ingredients into a porcelain saucepan, and stew for about twenty minutes. Then strain through a hair sieve. The saucepan must be covered.

This sauce is used in making croquettes. It is also very nice put with spinach, and it makes a most delightful dressing for boiled chicken, and a great improvement put into partridge pie. Garnish the croquettes with fried parsley, crisped, before serving.

Chestnut Purée, and Stuffing for Birds or Poultry

Roast brown a couple of handfuls of chestnuts, after skinning and cutting them in quarters or smaller pieces. Use one half for stuffing. Take the rest and pound them with a table-spoonful of butter. Put it in a sauce-pan with spices of every kind, one or two cloves,

same of allspice, a little mace, some brown sauce, and a little Sherry or Madeira wine. Season with salt. When cooked, pass through a sieve, and use as a sauce.

Brown sauce is butter and flour browned and a little broth.

Mint Sauce (To Serve with Roast Lamb)

The mint should be fresh and young. Strip the leaves from the stem. Wash and dry them in a cloth. Chop them fine. Put them into a sauce tureen, and, to three table-spoonfuls of mint, put two of light brown sugar. Mix well together, and then pour on six table-spoonfuls of good vinegar. Stir until the sugar is dissolved.

Sauce Piquante

Put in a pan some vinegar, allspice, fine pepper, a leaf of laurel, a little thyme, and as much salt as is necessary. Let it cook until half reduced. Then pour in some beef soup, and let it cook until thick.

Sauce à la Tartare, for Four Persons

Three spoonfuls of French mustard.
Yolk of one egg.
Half a small bottle of sweet oil.
Half a bottle of capers.
Pepper to the taste.
A little onion sliced fine.

Sauce Blanche

Put into a saucepan quarter of a pound of butter, half a tea-spoonful of flour, the same of salt and pepper,

Beat all together with a wooden spoon. Put in a tea-spoonful of vinegar and a little water. (If it is too thick, add a little more water.)

Put the sauce on the fire, and stir until it thickens. Do not let it boil.

Sauce for Fried or other Fish

Take the yolks of two hard-boiled eggs, and the yolks of two raw ones. Stir them well together, adding oil. Then season with mustard, salt, white pepper, and parsley chopped fine. If not served immediately, it should be placed on ice.

Sauce Hollandaise

Put in a skillet a light quarter of a pound of butter, rubbed in a small table-spoonful of flour, and the yolks of two eggs. Stir together over the fire, until well mixed. Add salt, pepper, and the juice of one large or two small lemons, and put it again on the fire. Stir the sauce with care, lest it should burn. It must be thick enough to cover entirely the fish or vegetables with which it is to be served.

A Fine Fish Sauce

Put into a tin saucepan a pint of Port wine, a gill of Madeira, half a pint of walnut catsup, twelve anchovies, the liquor that belongs to them, a gill of walnut pickle, the rind and juice of a large lemon, four or five shallots, cayenne to the taste, three ounces of scraped horse-radish, three blades of mace, and two tea-spoonfuls of made mustard. Boil it gently until the rawness goes

off, then put it into small bottles for use. Cork them very tight and seal the cork.

Oyster Sauce

Plump the oysters for a few minutes over the fire; take them out and stir into the liquor some flour and butter mixed together, with a little mace and whole pepper, and salt to your taste; when it has boiled long enough, throw in the oysters, and add a glass of white wine just as you take it up. This is a suitable sauce for boiled fowls.

SALADS

Directions for Salad Dressing

The eggs for the dressing should be boiled at least fifteen minutes, and while boiling, well covered with water. They should become quite cold before taking them from the shell, and they should be mashed smooth with the back of a wooden spoon.

The mustard should be mixed some hours before using, in cold water or vinegar, or it may be bitter.

Four table-spoonfuls of oil are generally allowed to one of vinegar. Salt must be added to the taste.

Mayonnaise Dressing for Chicken Salad

Put into a large bowl the yolks of two raw eggs, with some cayenne pepper and salt. Pour in slowly—a tea-spoonful at a time—about half a pint of olive oil, stirring it all the time with a wooden spoon until it looks like custard and is perfectly smooth. Then stir in two table-spoonfuls of plain or tarragon vinegar, and one of cold water to whiten the dressing. Little or *no* mustard.

Green Mayonnaise

Is made by the above receipt with the addition of parsley juice, prepared as follows:

Strip young parsley from the stalks, wash and dry it in a towel, pound it in a mortar, press all the juice from it through a hair sieve, and put it into a clean jar. Let

it simmer gently, and in a few minutes the juice will be extracted. Put all on a clean sieve to drain, and it will be ready for use.

Salad Mixture (From an Old English Receipt Book)

The following proportions make a most excellent sauce:

Four mustard ladles of chestnuts, pounded.
Four salt-spoonfuls of salt.
Three dessert-spoonfuls of essence of anchovies.
Four ditto of best mushroom ketchup.
Three ditto of best sweet oil.
Twelve ditto of vinegar.
The yolks of three eggs boiled hard.

Dressing for Crabs

A large table-spoonful of butter creamed, with mustard, salt, pepper, vinegar, and the yolks of two raw eggs. After mixing well together, put it on the fire and stir until it becomes the consistency of mustard.

Dressing for Cold Slaugh

One tea-spoonful of mustard, one of salt, half a tea-spoonful of sugar (white or brown), one raw egg, a small cup of vinegar, and a small piece of butter. Mix all well together, and let it boil. Pour hot over the slaugh. When cold, serve.

French Salad Dressing

Stir a salt-spoonful of salt and half as much pepper, into a table-spoonful of olive oil, and when the salt is

dissolved, mix in four additional spoonfuls of oil, and pour the whole over the salad. Let it be well turned, and then pour over it two table-spoonfuls of vinegar (tarragon vinegar is best, if you like the flavor).

Serve at once.

The dressing should not be made until immediately before sending to table.

German Salad

Two Dutch herrings raw, an equal quantity of veal, cold Irish potatoes, pickles, and beets, rather less of raw apples, two hard-boiled eggs, and one young tender onion, all to be chopped fine. Then add some mustard, pepper, salt, olive oil, and a few capers.

Potato Salad

Slice boiled potatoes whilst hot. Pour on enough sweet oil to moisten them, and stir well together. Slice fresh onions very fine and mix in. Add a pinch of sugar, salt and vinegar to the taste. Should the vinegar be very acid, dilute with a little "bouillon." Make it while hot, and eat cold. Stir all well together, but be careful not to break the potatoes. Garnish with fresh parsley.

Celery Salad

Boil the root of celeriac (or turnip-rooted celery) until soft enough to cut, when cold, into thin slices, but not to crumble, and dress it as you would potato salad. It has all the flavor of the celery, and makes a delicious dish.

VEGETABLES

Vegetables

Should always be thrown into boiling water on the fire, excepting dried peas or beans, Jerusalem artichokes and potatoes, which put at first into cold water.

To Clear them from Insects

Lay them in brine with the stalk end uppermost for about half an hour. It is convenient to keep this mixed in the proportion of one pound and a half of salt to one gallon of water. After using it, strain and set away in a covered vessel, and it can be used several times.

When Cabbage, Peas, or Beans are Old

Put into the water nearly half a tea-spoonful of salæratus, and boil until they begin to be tender. Then pour off that water, and add more boiling water.

To Prevent Cabbage from being Indigestible

It should be boiled in two waters, the first being thrown away after the cabbage has boiled a short time, and fresh water substituted.

To Prevent the Smell of Cabbage whilst Cooking

Fold a thick towel three or four times and lay it over the top of the pot, and you will find all the steam

from the cabbage will be absorbed, and your house free from smell.

To Prevent the Smell of Onions whilst Frying

As often as it begins to be unpleasant, throw in a little cold water.

Potatoes

Should be hot to mash well, and not watery. All specks and hard lumps cut out. Beat, until quite fine, in a wooden bowl or mortar, sprinkle in a little salt, and mix them smoothly with butter. Great smoothness, lightness and rich taste are required in mashed potatoes.

It makes them particularly nice to mix with them an egg beaten up, with milk or cream, and pass them into the dish through a colander.

To Boil Potatoes to Serve with the Skins On

Select potatoes of an equal size. Wash them with a small hand-brush, just before they are put into the pot. Boil them with the skins on, but cut out a small portion, the size of a sixpence, from the top of each. Fill the pot with cold water, and throw in a handful of salt. When the water comes to a boil, check it with cold water, and continue to do this until the potatoes are thoroughly boiled, or the skins will crack while the potatoes remain hard. Then pour off the water through a colander, and let the potatoes remain in the colander, on the top of the pot, to dry. They are best sent to table in a napkin, without a cover; or, if a cover be

deemed essential, raise it a little so that the steam shall escape, or not return in the shape of water upon the potatoes.

A large iron pot is the best for boiling potatoes, since after the water is poured off, it retains sufficient heat to dry them thoroughly.

Fried Potatoes

Boil and mash them, put to them a small piece of butter, salt, pepper, and a little onion, beat the white of an egg, stir it in, make into cakes, and fry them about half an hour.

Fried Potatoes Sliced

Procure a potato-cutter and shave the potatoes as thin as possible. After shaving them, wash in six waters, or until the water is perfectly clear. Put a spoonful of salt into the last water, and set them aside on the ice for about half an hour. Then prepare the frying-pan, which must be deep, by throwing into it about half a pound of good sweet lard. Do not touch it until it boils and bubbles up, then throw in the potatoes one by one until the pan has a covering. When they are a light brown, dip them out, throw them into the colander to drain, and put in some more.

To Stew Potatoes

Chop or slice cold potatoes; season with pepper and salt; stew them with a little butter and milk, and a dust of flour; when nearly done, stir in a yolk of egg, with some chopped parsley—they will cook in a few minutes,

and may be sliced over night if you wish an early breakfast.

Stuffed Potatoes

Peel and core some raw potatoes, leaving half an inch around, and cut off the top as you would an egg, à la coque. Make a nicely seasoned force-meat out of any cold meat you may have, with a little salt meat, sausage or sweet bread; stuff the potatoes with it, and bake in a saucepan with a little butter and gravy saved from your soup, just enough to keep them from burning. Before serving, pour over them a brown gravy made of veal and browned flour with a dash of onion.

Potato Pudding, to be Eaten with Meat

Eight ounces of boiled potatoes, two ounces of butter, a cup of milk, and a little salt. Beat all to a froth and bake it.

Scalloped Potatoes

Having boiled the potatoes, beat them fine in a wooden bowl, with some cream, butter, and a little salt. Put them into a dish, or into little loaves. Make them smooth on top. Sear with a knife, and lay thin slices of butter on the top of each. Put them into a Dutch oven, before the fire, to brown.

Potatoes à la Maître d'Hotel

Boil the potatoes, and let them become cold. Then cut them in rather thick slices. Put a lump of fresh butter in a stew-pan, and add about a tea-spoonful of flour, for an ordinary dish. When the flour has boiled

for a little while in the butter, add by degrees a cup of broth or water. When this has boiled up put in the potatoes, with chopped parsley, pepper, and salt. Let the potatoes stew a few moments. Take them from the fire, and, when quite off the boil, add the yolk of an egg beaten up with a little lemon juice, if acid is agreeable (some prefer it without) and a table-spoonful of cold water. As soon as the sauce has set, the potatoes may be dished and sent to table.

Egg Plant

Split the egg-plant in half. Boil it until soft. Scrape it from the skin, and mix with crumbs of bread, half an onion, a little parsley beaten fine and moistened with a little water, pepper, salt, and butter. Put it back in the half-skins. Grate over it a crust of bread, add small pieces of butter, and bake.

Egg Plant

Peel it, and boil it until it is soft. Then drain off the water, and put the egg-plant into a pan. Take a slice of bread for a small egg-plant, and mash the crumbs with the egg-plant. Put in salt, pepper, allspice, cloves, parsley, and butter. Heat the skillet. Put in a table-spoonful of butter, a tea-spoonful of lard, and a fine chopped onion. Then put in the egg-plant, and let it cook for fifteen minutes. When about to take it off, add the yolk of an egg, and stir quickly. Put it in a dish, spread it out, and put toasted bread, pounded, over it. Pour over the top a spoonful of melted butter, and let it bake half an hour before serving.

Aubergine Egg Plant (A French Receipt)

Boil the egg-plant until tender. Take out the inside and cook it a long time in oil, or a large piece of butter. Season highly with shallot, parsley, pepper, salt, or any other nice seasoning. Make it into a purée. As it is stringy, it must be chopped and mashed a great deal. Put in a little butter and bread-crumbs, and either return it to the skin or bake it in a baking dish, from ten to fifteen minutes.

Sweet Potatoes

To boil sweet potatoes, put them in a pot with plenty of water; let them boil fast till you can run a fork through the largest; then pour off the water, and leave them in the pot a quarter of an hour; you can then peel the skin off or leave it on. Some prefer them baked in a Dutch oven; they should have a quick heat. Large potatoes will take an hour to bake. It has been found a good way to boil them, till nearly done; then peel and bake them—they are drier and nicer.

Fried Tomatoes

Wash and halve your tomatoes. Dredge each half with a little flour, pepper, and salt. Have the lard hot, and fry them brown on both sides. Place the tomatoes in a dish, pour the grease from the pan, add cream or milk, and let it boil up like fried chicken gravy. Pour over the tomatoes, and serve hot.

Stuffed Tomatoes

Take as many large tomatoes as you require for a dish. Take out the inside (not too close to the skin).

Strain them, to get out the seeds which give them their acidity. Then stew them sufficiently with a little onion, salt, pepper, crumbs of bread, an atom of parsley, and a lump of butter. When cooked, put them in the skins, with bread-crumbs on top, and bake them a nice brown.

To Stew Tomatoes

Scald and peel twelve tomatoes. Put them in a pan, with two table-spoonfuls of water, three blades of mace, six cloves, and three whole peppers. Stew, and stir until it is quite smooth. Just before serving, beat well in three table-spoonfuls of butter. It must not be cooked in, only long enough to beat in gradually and well, so that it may not have a raw taste.

Tomato Pie

Scald the tomatoes to remove the skin; cut each into two, put a layer of tomatoes into a dish, then a layer of fine crumbs of bread, well seasoned as you would for cutlets, and so on until the dish is full. Then bake.

To Bake Tomatoes

Take out the inside of large tomatoes, make a stuffing of bread, butter, pepper, salt and an egg; fill them with this, and set them in a deep pie-plate; let them bake slowly half an hour.

Tomato Jelly, to Eat with Roast Meat

Wash the tomatoes, and put them in a bell-metal kettle, with a little water; let them boil thirty minutes;

take them out and strain them through a sieve, till you get all the pulp; let it settle and pour off the top; put the thick part in deep plates, and set them in the oven after the bread is drawn; season it with pepper and salt to your taste, and put it away in a jar. It can either be eaten cold, or warmed up with crumbs of bread and butter. Some persons slice tomatoes, and dry them on dishes in an oven.

To Fricassee Tomatoes

Wash and cut them in two, if large; if small leave them whole, but do not peel them or they go too much to pieces; have a broad speeder or stove-pan; put in a half spoonful of butter; season the tomatoes with pepper and salt, and flour them; cover them with a plate; they will cook in ten minutes, stirring them once; pour in half a tea-cup of cream just as they are done; let them boil up and dish them while hot; this dish is much liked either for breakfast, dinner or tea.

To Broil Tomatoes for Breakfast

Take large round tomatoes, wash and wipe them, and put them on the gridiron over lively coals—the stem side down; when this is brown, turn them and let them cook till quite hot through; place them on a hot dish and send them quickly to table, where each one may season for himself with pepper, salt and butter.

To Bake Tomatoes for Breakfast

Season them with pepper and salt; flour and bake them in a stove, in a deep plate with a little butter over them.

Tomatoes Sliced with Onions

Pick the best tomatoes; let them stand a little while in cold water, then peel and slice them. To about six tomatoes, you may add two red onions, also sliced; season with pepper, plenty of salt, and a small portion of vinegar.

Rice and Tomatoes

Wash a cupful of rice, and put it on the fire with sufficient water to boil it. Add to it a spoonful of salt, seven or eight large tomatoes cut fine, two onions chopped, a table-spoonful of butter, and two green peppers cut round, the seeds having first been taken out, or it would be too hot.

Boil all together, until the rice is well cooked and almost dry.

A spring chicken, cut in small pieces and boiled with the above, is very nice.

To Stew Brown Celery

Fry in a skillet a small piece of bacon, a piece of fresh meat, and an onion. Cut up the celery in lengths of three or four inches, tie a string around it, and when the meat is cooked, put in the celery to fry. When done, transfer it to a saucepan, and pour in the skillet with the meat a pint of hot water, and let it stew until a nice gravy is made. Pour it over the celery, and let all stew until dinner time. Remove the string before pouring on the gravy.

This is the way to cook all vegetables brown.

Cauliflower with Cheese. Chou-Fleur au Gratin (A French Receipt)

After the cauliflowers are cooked, drain and place them on a plate. Sprinkle over them some grated cheese, and put them in a baking dish. Make some thickened milk, in which grate some cheese. Fill in the crevices of the cauliflowers, and cover as much as possible with the sauce. Grate over them a little cheese. Sprinkle a little bread-crumbs and melted butter. Cover again with bread-crumbs mixed with grated cheese. Cook over a slow fire, to form a crust.

Twenty minutes before serving, pass over it a hot shovel to brown it. Before sending to table, sop up the melted butter which has drained from it with a soft piece of bread, and wipe the sides of the dish.

Ragôut of Cauliflower

Clean the cauliflowers well, and boil them in milk and water, but not too tender. Take them up, and, after draining them, put them in a saucepan with some veal broth, letting them simmer awhile in it. Then set them over a brisk fire. Thicken the gravy with a table-spoonful of butter rolled in a tea-spoonful of flour.

Cauliflower with Cream

Two good heads of cauliflower, or broccoli, boiled until tender, with a little salt in the water. Have ready one tea-spoonful of flour worked into a table-spoonful of butter, half a pint of milk (cream is better), pepper and salt. Make it hot enough to cook the

flour. Then put in the cauliflower, after pressing the water well out, and stew it until quite tender.

To Dress Turnips

Boil the turnips. Either mash them or cut each turnip into four pieces. If mashed, stir into them a little butter and cream. If cut into pieces, make a gravy of a little butter, a "dust" of flour, and cream or milk, and let it stew for a short time.

String Beans

String beans, if boiled in salt and water, will require fully two hours; but if boiled in a net, in a pot with bacon, they will not take so long; if they are cooked in the same pot with cabbage, it will injure the flavor. It is a good way to boil a very small piece of pork or bacon, or a ham-bone in the pot with beans; when they are done, season them with cream, butter, salt and pepper.

Red Beans Stewed

To a pint of beans, two quarts of water. The beans are better if put in water to soak over night. Next morning put them in two quarts of fresh water, directly the fire is made, to boil for dinner. When perfectly soft, mash them up in the water they were boiled in. Add a good lump of butter and a spoonful of lard, or a double quantity of butter. Season with pepper, salt, parsley, thyme, and onion if you like it (well washed first, and wrung in a towel). After the beans are seasoned and mashed, take them off the fire and set them

in the corner to simmer until dinner time. Add water at discretion, if simmered too thick.

Lima Beans

Put them on to boil in plenty of water, in which is a pinch of salæratus. Let them simmer until very soft. Season with a very little onion, pepper, and salt. When boiled, pour off nearly all the water, add a lump of butter worked in a little flour, and set them on coals to simmer, mashing up a few of the beans to enrich the gravy.

Dried Lima Beans as a Vegetable

Boil the beans in water in which a tea-spoonful of salæratus or soda has been dissolved. When tender and green, pour off that water. Put them on again in fresh water, and let them boil until done. Mash up one or two table-spoonfuls of beans in a little of the last water in which they were boiled, and stew with the rest, with a little cream, butter, pepper, and salt.

Yellow Stewed Salsifie

Scrape the salsifie, and, as you scrape it, throw it into a little water, with a small portion of vinegar to keep it from turning black. Then boil it in water, seasoned with pepper, salt, and a few celery seeds or stalks. When sufficiently boiled, take some of the water and stir into it about a table-spoonful of butter rolled in flour. Season with pepper and salt. Then put in the salsifie and let it stew for fifteen minutes. Beat up the yolk of an egg with a table-spoonful of

cold water, and, just before serving, stir it carefully in, to keep it from curdling. If you like the acid, you can squeeze in a little lemon juice after it is taken from the fire.

To Fry Salsifie

Scrape and boil with a little suet until soft. Then take it out, mash it with a little butter, pepper, and salt. A tablespoonful of butter to a dozen. Make them into small cakes. Flour them and fry in butter.

Parsnips may be dressed in the same way.

Spinach Stewed with Cream

Wash the spinach well in several waters, then boil or steam it in a saucepan without water. Then strain it from the liquor, but do not render it hard and dry by squeezing. Chop it, and beat it well with a spoon, taking care to have picked out all the fibers. Put it into a stew-pan, with a piece of butter, pepper, and salt. Stir it well as it stews, adding by degrees as much cream as will make it the proper thickness. Garnish with fried toast.

Spinach

Wash, boil and drain it well. Set the skillet on the fire, put into it a table-spoonful of butter, and fry in it an onion cut thin and chopped fine. Then put in the spinach, and when it begins to fry, serve.

Cucumber Purée

Peel the cucumbers, cut them into dice, and put them on the fire, very early in the morning, with vine-

gar, cayenne pepper, salt, a small onion, and a few celery seeds. Stew gently until dinner time.

Cymlings or Squashes

After cutting out the blossom and stem-ends of the cymlings, put them to boil directly after breakfast, and let them boil until quite tender and ready to fall to pieces. Place them in a colander, and press all the water out of them, as close as you can, with a small plate. When all is out, pulp them through the colander. Then put them in a stew-pan, with a tablespoonful of butter, a gill of cream, salt, and pepper. Set it aside on some coals, and stew gently for an hour or two, until the water is all absorbed.

Cymlings are not good if they are watery, and they must be well stewed, after being well boiled, with plenty of butter and cream.

Pumpkins

Young pumpkins resemble cymlings, when cooked in the same way. When they are ripe, they should be pared and cut up, and boiled till soft in a good deal of water; take them up as soon as they are done, or they will soak up the water; mash them and season them with salt, pepper and butter. They are good to eat with roast or boiled beef.

Crisped Parsley

When picked and washed very clean, put it into a Dutch oven, or on a sheet of paper, and keeping it at a moderate distance from the fire, turn until crisp.

To Boil Rice (Georgia)

First the rice must be thoroughly scrubbed and rinsed in several waters, until the floury particles, which are often sour or musty, are entirely removed. A handful of salt should be thrown into a pot of water, which must boil before the rice is sprinkled in.

The rice should be boiled twelve minutes steadily, by the watch. The water should then be poured off, and the pot covered and set close to the fire to steam for ten minutes, or until each grain is separated and well dried.

Small Hominy

One quart of hominy, three pints of water. When it boils well, take it off and set it aside on coals, to soak for fifteen minutes.

Hominy

Throw it into a pot of water, before breakfast, and boil it a whole day, slowly. To a gallon, a pint of rice, or half pint of beans. Put them in at twelve o'clock. One measure of hominy to four of water. Add a little salt.

Corn Oysters

Grate young sweet corn into a dish, and to a pint, add one egg, a very small tea-cup of flour, half a gill of cream, and a tea-spoonful of salt. Mix well together, and fry (dropping it from the spoon) in boiling lard.

Green Corn Cakes

Grate fourteen ears of good-sized corn, neither too young nor too old. Two table-spoonfuls of sweet

cream, two tea-spoonfuls of flour, the same of salt, a dust of pepper, or, if you like, it, a half tea-spoonful. Drop it from a spoon in boiling lard.

To Dry Corn for Winter Use

Boil the corn for twenty minutes, and, while as hot as you can handle it, cut it from the cob, but not too close—and do not scrape it. Dry it quickly on a piece of cotton, which absorbs the moisture, and put it away in bags, in a dry place. When wanted for the table, put it in soak the night before, and, before serving, boil it for about five minutes. Season with butter, salt, and pepper. A little cream is an improvement.

How to Boil Green Corn

Let the water be boiling, and add a little salt. Drop in the corn, and boil it from ten to fifteen minutes.

Corn Pudding

One pint of scraped corn, four eggs well beaten, two cups of cream, a table-spoonful of butter, pepper and salt to taste. Bake in a dish.

Corn Fritters

Cut the corn through the grain, and with a knife scrape the pulp from the cob, or grate it with a coarse grater, and to about a quart of pulp, add two eggs beaten, two table-spoonfuls of flour, a little salt and pepper, and a small portion of thin cream, or new milk; beat the whole together; have the butter or lard hot

in the pan, and put a large spoonful in at a time, and fry brown, turning each fritter separately; this makes an agreeable relish for breakfast, or a good side dish at dinner.

Kohl Cannon

Boil three large potatoes with the skins on, bruise them to a meal, and mix them with three cabbages boiled, pressed from the water and chopped; to which add half an ounce of butter, two spoonfuls of cream, pepper, and salt. Heat and stir it over the fire, and send it to table in the shape of a cake, or in a mould.

Kohl Cannon

Boil a nice head of cabbage in water. When half done, pour off the water. Let the hydrant run a few minutes on the cabbage. In the meantime, clean the pot, put in more water, with some salt and a pinch of salæratus. About half an hour before dinner, take out the cabbage, drain it well, mash up four or five boiled potatoes, according to size, but do not mash them too fine. Mix them well with the cabbage. Put in a good lump of butter, pepper, and salt. Put all in a spider, and keep hot until dinner time.

Cabbage à la Creole

Cut a piece of pork, the size of a person's hand. Take two table-spoonfuls of lard, and put it with the pork to fry. Have ready the white part of a cabbage, cut up—but not very fine—having previously laid it in cold water. When the pork has fried a little while, put in the cabbage, and let it fry for some time, keeping

it well covered. The water that adheres to the cabbage is enough. Turn it about often, as it is apt to burn. When done, send all to the table.

Two table-spoonfuls of lard are enough for one cabbage only.

Stewed Cabbage

Boil a large cabbage, press it dry in a cloth, then cut it fine, adding pepper and salt, and a few cives or green onions, also boiled separately, and well chopped. Put a lump of butter into a stew-pan, let it melt, add the cabbage, with a spoonful of gravy, warm it together, stirring it all the time.

Artichokes with Egg

Boil the artichokes, then throw them into a saucepan with some butter. Put in some cream, cives, parsley, and salt. Thicken the sauce with the yolk of an egg, and serve.

Jerusalem Artichokes

Peel and scrape them, and throw them into cold water with a little vinegar, which will prevent them from turning dark. When ready to boil for dinner, put them into warm water, and let them boil, watching them closely to see that they do not boil too hard. Take them out, two or three at a time, as they become soft, for if left in *after* they are done they will get hard, and harden the longer they boil. When all are done, stir lightly through the artichokes a table-spoonful of butter, a gill (less will do) of cream, and a little salt. Keep them hot in the corner of the range until ready to serve.

To Boil Onions

Put on twelve large onions, in a gallon of cold water and let them boil—but not too hard. If the water becomes yellow and does not look quite clear, pour it off and add as much more boiling water. Put a little salt in both waters. When they are ripe and just out of the garden, they will cook in an hour or two, but after they have been dried, they take longer.

To Stew Onions

Boil some onions with salt, and drain them. Put in a stew-pan a piece of butter. Sprinkle with flour, pepper, and salt. Pour on some cream, and turn every onion with a spoon. Stew ten minutes and serve.

To Boil Asparagus

Scrape the asparagus to within an inch of two of the green points, and as you scrape them throw them into cold water, until all are done. Then tie them in bunches and cut the large ends evenly that the asparagus may all be of the same length. Put them into boiling water, and as soon as the stalks are tender take them out, or they will lose their flavor and be liable to break. Dish them on bread toasted brown and dripped in the water in which they were boiled. Serve with melted butter.

Boil from twenty to twenty-five minutes.

Asparagus with Cream

After preparing the asparagus, as above, throw them into boiling water, to *blanch* them; then into a stew-pan

with some fresh butter, cream, and a bunch of sweet herbs, but do not season them too highly. Before serving, beat the yolks of two eggs in a little cream, to thicken the sauce.

To Boil Green Peas

After they are hulled, wash them in a colander, throw them into boiling water, and let them boil from fifteen to twenty-five minutes, according to their age. Drain well, and serve with butter.

Stewed Peas with Lettuce

Shell the peas, and boil them in hard water with some salt in it, then strain them in a sieve. Slice some lettuce, and fry in butter, then put the peas and lettuce in a spider with a little good gravy, pepper and salt. Thicken with butter rolled in flour. Put in a little sliced meat.

Green Peas with Cream

Two quarts of green peas. Boil them, but do not let then break. When done, take them up and drain off the water well. Toss them into a saucepan with butter, a handful of parsley, and some mint. Season with salt and pepper, and pour in a tea-cup of cream.

Hotch Potch

Stew peas, lettuce, and onions together in a very little water, with a beef or ham bone. While these are cooking, fry some mutton steaks, seasoned, of a nice

brown. Three-quarters of an hour before dinner put the steak into a stew-pan with the vegetables. Stew, and serve all together.

Pot Pourri

Fry slightly a small piece of veal, and then mince it very fine. Mix then some egg-plant, a few lima beans, a little corn finely cut, a little carrot, mushrooms, tomatoes, potatoes, and parsley chopped with a knife passed through an onion, or a small onion chopped up, pepper, and salt. Mince all together with a little butter. Put it in a skillet and brown it. All the vegetables must be previously cooked. If you have any chicken, sweetbreads, or crabs, put it in finely minced.

It is very nice browned in shells.

ENTREMETS

Passover Balls for Soup (From an English Receipt Book)

Chop one onion and half a pound of suet very fine. Stew together until the suet is melted. Then pour it hot upon eight table-spoonfuls of the finest white flour. Mix it well together. Add a little salt, a little grated lemon peel and grated nutmeg, a pinch of ginger, and six eggs. Make it into balls and drop them into the boiling soup, and let them boil for fifteen minutes. Nothing can exceed the excellence of the balls made after this receipt. They can be used with any kind of soup.

Very Fine Force Meat Balls for Soups, or to Serve with Fish Stewed or Boiled

Chop, and afterwards pound in a mortar, any kind of fish, adding an anchovy or two, or a tea-spoonful of the essence of anchovy, but do not allow the taste of it to prevail. Add the yolk of a hard-boiled egg, and to this the fat of some nice fresh bacon, which must be pounded separately, and both well mixed together. Now add a third portion of bread, prepared by soaking and pounding previously, and mix the whole together with the beaten yolks of raw eggs, sufficient to bind it.

Force Meat Balls

Boil some veal (or take any kind of cold meat you have; turkey and chicken are the best), and when ten-

der, chop up fine, with a slice or two of cold boiled ham or tongue. Season with pepper, salt, cloves, and onion. Mix with two raw eggs. Roll into balls, which dip into the beaten yolks of one or two eggs. Then roll them in flour and fry them.

Force Meat Balls, without Meat

Five table-spoonfuls of the crumbs of stale bread, the same of beef suet, two eggs beaten light, all the brains and a little of the tongue of a calf's head, a table-spoonful (or enough to bind it) of flour. Season highly with pepper, salt, onion, and a little herb. Make into balls, and fry in lard.

Force Balls, without Meat

Take a little thyme, savory, and spinach, crumbs of white bread, and the yolks of two eggs well beaten. Season with salt, pepper, cloves, and mace. Chop it small, and mix all well together. Make some balls round and some long, and fry them.

Bread and Butter Balls

Take half a loaf of bread, cut off all the crusts, and grate it. Beat up into it the yolk or the whole of an egg. Put in a little salt, pepper, chopped parsley, and a little chopped cold ham or sweet-bread, or both. Mix all well, in a bowl. Soften it with one or two table-spoonfuls of beef soup. Make it just soft enough to roll into balls, and fry in boiling lard.

Common Veal Stuffing (An English Receipt)

Take equal quantities of beef suet and crumbs of bread. Chop the suet very fine. Chop together a bundle of sweet herbs. Add to them a tea-spoonful of grated lemon peel, pepper, and salt. Ude, who is good authority, observes that it would not be amiss to add a piece of butter and pound the whole in a mortar. Grated ham or tongue may be added to this stuffing.

N.B.—Bacon or butter must always be substituted for suet, when it is to be eaten cold. Lemon peel and thyme being strong in flavor, should only be used in small quantities. Force meat should be consistent enough to cut with a knife, but not dry and heavy.

Potard, or Veal Pâtè

Three and a half pounds of leg of veal, a slice of salt pork chopped fine, four table-spoonfuls of grated crackers, one table-spoonful of salt, one tea-spoonful of black pepper, one tea-spoonful of grated nutmeg, two ounces of butter, and three eggs. Chop the veal very fine, and mix in the above ingredients. Beat the eggs light, and stir them well into the mixture. Make it into two little loaves. Sprinkle bread-crumbs and small lumps of butter over the top. Grease your dripping-pan and put them in, with two tea-cupfuls of water, and baste every now and then as you do roast beef.

Veal Balls

Cut ten or twelve small slices of veal. Put on them some force-meat, according to fancy. Roll them up,

and tie them across the middle with thread. Put them on a bird-spit, rub them over with the yolk of an egg, flour them, and baste with butter. Half an hour will cook them. Have ready some good gravy, with mushrooms. Garnish with slices of lemon, and serve up.

Entreé of Beef and Veal

Take a nice large slice of beef, and the same of veal. Beat them well to flatten them out. Prepare a stuffing made of bread-crumbs soaked in milk, a few truffles or mushrooms, and sausage meat. Place this stuffing between the meat-rolls, tie it up, and cook it for five or six hours over a slow fire. Carefully untie it, and serve it with the gravy. Garnish the dish with truffles or mushrooms.

Veal Bewitched

Take three pounds of veal (it is best from the leg). Chop it *very fine*, with a quarter of a pound of pork, a cup of bread-crumbs, three tea-spoonfuls of salt, one of black pepper, half a tea-spoonful or less of cayenne pepper, a little pinch of cloves; all mixed with two raw eggs, and then worked well together with the meat. Place it in a common mould or kettle, shut it up tight, and steam for two hours. Then put it in the oven, leaving the doors open, and let it stay only a short time to dry. When cold, turn it out and cut into thin slices, to serve. It is a nice dish for lunch, and tastes liked boned turkey.

It is much improved by covering it with aspic (meat jelly), as you would boned turkey.

Calf or Lamb's Head Boiled

Boil the head whilst chopping up the haslet, lights, and liver, as fine as mince meat. Put these in a sauce-pan, with butter, pepper, salt, a little onion, and thyme, with a table-spoonful of flour to thicken it. Pour this over the head after it is boiled.

Baked Head (German)

Put on the head in enough water to cover it well. Throw in some salt, from one to three onions, as you like them, and about twelve allspice. Boil just enough to take out the bones. Strain off that water. Put it on again with fresh water, throw in a handful of raisins, a table-spoonful of vinegar, a table-spoonful of brown sugar, and then mix a table-spoonful of flour with a little cold water, and stir it in to thicken the gravy.

Calf's Head

Boil the head sufficiently to take out the bones without breaking the meat. Then season it well with pepper, salt, a little mace, and cloves. Beat up an egg and pour over it; then put grated bread, seasoned with butter, pepper, and salt, and bake it.

Serve with force-meat balls, or cakes made of the brains.

Calf's Head Dressed as Terrapin

Put on the head in just enough water to cover it, with salt, pepper, and six large or eight small onions. When parboiled, take the head out, and cut it up as you would terrapins. Put one-quarter of a pound of

butter in a frying-pan, and stir into it a tea-spoonful of flour until it browns; then put in three onions chopped fine, cayenne and black pepper, a little sweet marjoram (or sweet basil), and a little of the water in which the head was boiled. Into this gravy put the head that has been cut up, and, just before serving, add half a tumbler of wine.

Make a nice force-meat of veal or cold turkey, with a little of the brains mixed in, season as other force-meat, and fry them. Make the rest of the brains into brain cakes, seasoning with pepper and salt. Little eggs may be made and put on the top; or, instead of the *little* eggs, boil six or eight hard, chop up fine, and mix all through.

Calves' Feet Dressed with Tomatoes

Four feet, washed and cleaned. Then put them into a pot, with about three quarts of water. Let them boil two hours. Add two onions cut fine, one quart jar of tomatoes (or the same of fresh tomatoes), a little mace, pepper, salt, &c. Then boil slowly four or five hours, or until the large bones can be easily drawn out. When about finished, add a small piece of butter, and serve hot.

Liver

Take a little butter, put it into a saucepan, and let it brown, with an onion, two or three cloves, garlic, and a little parsley. Prepare, by slicing, a calf's liver, with a little bacon (say two or three slices), a little cayenne and black pepper, a blade of mace, and a bou-

quet of sweet herbs. Put all into a pan, over a slow fire, for two or three hours. Before serving, add a glass of Madeira wine, a spoonful of catsup, and a drop of anchovy. Let it bubble, and serve up.

Larded Liver

Wash clean, and drain, a calf's liver. Lard it thickly. Season with mace and nutmeg powdered. Lay one or two slices of bacon at the bottom of the pan. Stew it gently, until well done. Take out the liver, and stir into the gravy some mushroom or tomato sauce. If you like it, garnish with small button onions, well boiled.

An Entremet of Liver (From a Celebrated Café in Munich)

Boil a liver (lamb's liver is best) until quite tender, and cut it in thin round slices, about one-eighth of an inch in thickness. Make a rich brown gravy, seasoned with spices aud wine, stew the liver in it for a few minutes, and serve very hot.

Garnish the dish with lemons and hard-boiled eggs cut in slices.

This also makes a nice breakfast relish.

Curry

Two pounds of meat, cutting off all the fat, two medium-sized onions cut in slices and fried brown in about half a table-spoonful of butter. When sufficiently brown remove the onions, and put in the stew-pan in which they were fried two table-spoonfuls of curry pow-

der, if made of fresh meat (if made of cooked meat, about half a tea-spoonful less), a small tea-spoonful of flour dusted in half a pint of water, a table-spoonful of butter. Stir these ingredients all the time, until they commence to cook thoroughly. It is of great importance to stir the curry a long time at first, and afterwards occasionally that it may not burn. Salt to taste.

Raw meat will take fully two hours, as it *must* cook slowly. Meat already cooked, one hour. If there is any nice clear, fresh gravy of any kind, or gravy soup is excellent, it is a great addition, particularly to the cooked meat.

If you have both paste and powder, put to raw meat a good tea-spoonful of each, and to cooked meat not so much of either.

Veal curry is generally cooked with tomatoes.

Fish curry is made as above, taking care not to mash your fish. A string of tamarinds is an improvement to fish curry.

Rice should always be served with curry.

Binderloo Curry

Garlic, half a pound.
Ginger, three-quarters of a pound.
Coriander seed (Dhunia), three-eights of a pound.
Turmeric (Huldee), three-eighths of a pound.
Cummin seed (Zebrah), quarter of a pound.
Chili peppers, quarter of a pound.
Pepper, one ounce.
Bay leaf, one ounce.
Vinegar, one and a half bottles.
Pork, eight or ten pounds.

Mix some salt and vinegar with the meat and leave it for six hours—*no* water. Then mix to a paste in a mortar with the vinegar, the ingredients mentioned above. Let it stand twelve hours after adding to it the meat, after which it must be carefully cooked over a slow fire until all the water in the meat has evaporated, after which let it cool and put it in stoppered jars for use. When it is required, it must be thoroughly warmed and sent to table to be eaten with rice.

If the pork is not rich, a little lard or butter must be added.

The meat should be cut in pieces about the size of an egg, and the materials for the curry pounded and sifted before mixing in the mortar.

Indian Pilau

Slice a large onion very fine, and divide it into shreds. Then fry it slowly, in a quarter of a pound of butter, until it is equally but not too deeply browned. Take it out, and fry in the butter half a pound of rice.

As the grain easily burns, it should be done over a very slow fire until it becomes a bright yellow tint. Then add to it sufficient boiling broth to boil the rice soft in the usual way, each grain remaining separate. Also add a quarter of an ounce each of cloves, peppercorns, and allspice, tied in a piece of muslin, three onions if you like their flavor, and salt to the taste. Before serving, take out the spice and onions, and serve with the meat the broth was made from. It ought to be a loin of lamb, cut in joints, which, after being taken out of the broth, are peppered, salted and fried. Place the meat on a large flat dish (hot), and pour over it

the stewed rice, which ought to be a rich brown color. Garnish with hard-boiled eggs cut into quarters. This dish must be eaten hot. Malaga raisins are often boiled with the rice, and chicken substituted for the lamb.

Croquettes (French Receipt)

One tongue, well boiled, and when cold chopped fine, seven or eight sweet-breads, according to size. Lay them in cold water until all the blood is out, scald them, take out the sinews, and fry them brown in butter. Chop them up separately from the tongue. One loaf of stale bread, grated or rubbed fine, and six eggs. Mix the sweet-bread, tongue, and crumbs, the sweet-bread to predominate over the tongue. Put three of the eggs, well beaten up, into the mixture, also the half of a small onion chopped fine, parsley, salt, and pepper.

Reduce a knuckle of veal, season it with a little salt and pepper, and put in sufficient to moisten the mixture. Then roll it into small rolls, the size of a large cork, dip them in the remaining three eggs, which must be beaten well, but not to a froth, roll them in the grated bread and fry them in boiling lard a light cinnamon color. As the ingredients are already cooked, they must only remain in the lard until they brown slightly, aud then be taken out. If suffered to remain long, they become tough and tasteless. They should melt in the mouth.

Croquettes (A French Receipt)

One and a half pounds of veal, chicken, turkey, or sweet-bread already cooked.

Two table-spoonfuls of ham or sweet middling, also boiled.

Table-spoonful of butter, rolled in flour.

The yolk of one egg.

Half a pint of cream, or if you have it not, new milk.

Salt, pepper, and a "grate" of nutmeg.

Cut up the meat very fine, as for mince-meat, but do not chop it, or it will be pasty; nor must it be lumpy. Cut up the ham in the same way. Season with pepper and salt, and one "grate"—or at most two—of nutmeg. Boil the cream or milk, beat in the egg, then gradually stir into it the creamed butter and flour; stirring all the time, that it may not be lumpy. Let it boil until it drops ropy from the spoon. Then pour out half from the saucepan, and set it aside. Put all the chopped meat into the saucepan with the other half over the fire until thoroughly mixed, but not cooked more. It mixes better in this way. If too stiff, add that which has been set aside, a little at a time, until it is the proper consistency; all, if necessary. It must be as soft as it can possible be handled, which must be as little as possible. Then pour the mixture from the saucepan on to a plate to cool, or what is better, stand it on ice. Roll cracker-crumbs very fine, or bread-crumbs will do, beat an egg—white and yolk—form the mixture into balls the shape of corks or pears, dip them in the egg, then in the crumbs rolling them over and over with a silver fork. Have some lard that is boiling hot, in something that is narrow and deep, as they must be dropped a few at a time in the boiling lard. Being already cooked, they only require to be heated through and of a light brown. They must

not stay long enough to fry or make them hard. Be sure the lard is boiling. They must not be fried, but boiled. Garnish with crisped parsley when served.

Sweet-Bread Croquettes

Having trimmed your sweet-breads nicely, and removed all the gristle, parboil them, and then mince them very fine. Add some stale bread-crumbs, which must be already grated, and season with a very little salt and pepper, some powdered mace and nutmeg, and some grated lemon rind. Moisten the whole with sweet rich cream, and form them into small cones or sugar loaves, smoothing them nicely. Have ready some beaten egg, mixed with grated bread-crumbs. Dip into it each croquette, and fry them slowly in fresh butter till they are of a light cinnamon brown.

Serve them hot, standing them up on the dish, with a spring of parsley in the top of each.

Sweet-breads should never be used unless perfectly fresh. They spoil very rapidly. As soon as brought from market, they should be split open and laid in cold water. Never attempt to keep sweet-breads until the next day, except in cold weather. Similar croquettes may be made of cold boiled chicken, or cold roast veal, or of oysters, minced, raw, and seasoned, and mixed as above.

Croquettes of any Cold Meat

After chopping up the cold meat very fine, boil some milk, and, while boiling, add the chopped meat, one or two eggs, both whites and yolks, beaten lightly in, a very little grated lemon peel, very little mace, pepper,

salt, and some butter. Keep it boiling, stirring it well till of a sufficient consistency to form into cork-shaped balls. Roll in grated bread and fry in boiling lard.

Croquettes of Beef

A pound and a half of beef (chopped up finer than for hash), two table-spoonfuls of ham, quarter of a pound of butter, two table-spoonfuls of flour. Put the butter in a skillet, and stir the flour gradually in. Then stir in a tea-cup of milk, the yolks of three eggs, pepper, and salt, a "grate" of nutmeg, and a tea-spoonful of parsley chopped fine. Fry all together, stirring all the time until it makes a paste, then add the beef and ham. Stir that a little while, and proceed as with other croquettes.

Fish Croquettes

Take dressed fish of any kind, separate it from the bone, mince or pound it with a little seasoning, one egg beaten with a tea-spoonful of flour and one of milk. Roll it into balls, crust the outside with egg and dredge it well with bread-crumbs. Fry them of a nice brown color. The bones, heads and tails, with an onion, an anchovy and a pint of water, make the gravy.

Fish Croquettes

Pound any kind of fish in a mortar, chop a hard-boiled egg very fine, mix it up with the pounded fish, make the batter with an egg, milk, flour and a tea-spoonful of the essence of anchovy, roll them into balls, or the shape of corks, dip them in the batter, and fry them.

A table-spoonful of milk and the same of flour will be sufficient for one egg, and the croquettes will be lighter than when the egg alone is used.

Lobsters make very nice croquettes, in which case the shells should be broken and boiled down for gravy.

Lobster Croquettes

Boil one or two lobsters, and mince them fine. Fry lightly in butter two or three onions; mix in two or three table-spoonfuls of flour, then a pint of milk, then the lobster, and finally the yolks of three eggs; use parsley and seasoning to the taste. Stir the ingredients well together so as to make rather a moist paste. Put away cold until wanted for use. Then shape them, dip them in the beaten yolk of an egg and powdered cracker-crumbs, and fry brown in boiling lard, which must cover the croquettes.

Croquettes of Hog's or Calf's Brains

Soak the brains first in cold salt and water to draw out the blood. To half a pound of brains take half a pound of tender pork, the same of fine bread-crumbs, half a small onion, a little parsley, celery or celery tops chopped fine, pepper, salt, one egg to mix them with and two eggs to roll them in.

Fry the brains first, and fry lightly the meat, chop the meat very fine, mash the brains with pepper and salt, mix in the crumbs, then the egg; form into croquettes, dipping them into the two eggs, which must be well beaten, then into the bread-crumbs, and drop them into boiling lard. If the lard is boiling they

cook instantly a light brown color, when they must be taken out; as the ingredients have been already cooked, they will only require to be browned and made hot. If the lard boils, they will not be greasy.

Rice Croquettes

Boil one pint of rice, mash it fine, season with butter and one or two eggs well beaten, mix until very light. Squeeze in the juice and grate the rind of one orange, make in the form of corks, and sprinkle with powdered sugar. Serve as a second course vegetable.

Rice Croquettes

One quart of boiled rice, mixed with three eggs, pepper and salt. Make in the form of a cork, roll them in grated bread or cracker, and fry them in sufficient boiling lard to cover them.

Potato Ressole

Mash some potatoes, add to them any kind of meat, a boiled onion, and a hard-boiled egg, all chopped very fine. Mix them up together with an egg beaten, and if required to be very light, beat the white separately to a strong froth. Make the mixture into balls and fry them, or put them into shells, touch them over with the yolk of an egg, and brown them.

Peppers Stuffed with Force-Meat

Take some large mild peppers. Soak them a few days in salt and water, changing it constantly to make

them less pungent. Cut out the vein that makes them so hot, and stuff them with a fine force-meat, made either with veal or chicken, seasoned with salt, butter, a knife drawn through an onion, and some parsley chopped up with the knife, some sweet herbs, such as are generally used in force-meat, and crumbs of bread. Stuff the peppers, and fry them well in butter.

Serve with a rich gravy.

Potato Croquettes

Peel one dozen potatoes. Boil them, with a little salt in the water. When cooked, place them in a colander over the pot of boiling water from which they have just been taken, and throw a cloth over them. Steam them until they are dry and mealy. Take off the skins while smoking hot and very dry. Beat up well some pepper, salt, and milk, or cream if you have it, adding four eggs, which must be mixed well with the potatoes while hot. When nearly cold, form the croquettes either in pear or cork shape. Break three eggs, beat them well together. Roll the croquettes first in the eggs, then in stale bread-crumbs. Fry them in lard, which must be very hot before the croquettes are put in. They will cook in about five minutes.

Salmi of Livers, Giblets, or Cold Fowls (A French Receipt)

Prepare it as follows: Put in a skillet a piece of butter rolled in flour, and let it melt without burning. Add to it half a glass of broth, or water if you have not the broth; put an equal quantity of red wine, two shallots,

a bunch of herbs, salt, and pepper. Let it boil for half an hour. Then take out the herbs and shallots, put in your liver, giblets, or fowl, and warm it, but do not let it boil. Just before serving, add the juice of a lemon. You must first garnish the bottom of the dish with toasted bread; place on this your meat, and pour over it the sauce.

Chicken Cutlets

To a pound of chicken or veal, chopped rather fine, but not as fine as for croquettes, add a table-spoonful of fat bacon, though less will do, pepper and salt to the taste, making it rather hot; a Chili pepper chopped fine is an improvement. Add three table-spoonfuls of onion, and a full tea-spoonful of parsley. Moisten with the liquor it was boiled in, and mix the yolk of an egg to bind it. Form them in the shape of cutlets, roll in fine bread-crumbs, and fry in boiling lard.

A rich gravy, made either of veal or chicken, is poured over it.

Sweet-Breads

Take a knuckle of veal, two onions and a piece of bacon, pour on it three pints of water, which must cook it. When it boils to a jelly, strain the meat from the jelly (or gravy). You must avoid adding any more water. Add to the gravy a small piece of cinnamon, pepper, very little salt, marjoram, thyme, parsley, two cloves, a small piece of mace, and a spoonful of browning. Take eight sweet-breads, cut off the gristle and pour over them boiling water; then throw them into cold water, to draw out the blood; lard them if you

like it, larding only one side. Having salted the gravy, lay the sweet-breads in a spider or bell-metal skillet with it, keeping back some to add in case it should dry away. The sweet-breads must not touch each other, and should have the larded side down. Let them stew slowly, turning them when they are done on one side. They must only be turned once and cooked slowly to avoid burning them. Occasionally the top may be put on the spider.

Sweet-Breads

Parboil the sweet-breads, and put aside the liquor they were boiled in, which should have a little onion and parsley to flavor it. Take two spoonfuls of brown sugar; brown it over the fire, add a tea-cup of cold water, beat up the yolks of one or two eggs and pour the eggs on the hot sugar, stirring it that it may be smooth. Put the sweet-breads in a dish, with a little of the water they were boiled in; place them in an oven, and with a feather wet the sweet-breads with the egg and sugar, repeating it, while it dries, until it is a fine brown. Put in your sweet-breads two and a half hours before the hour of dining, and when half done put them in the oven as directed above.

To make the gravy for the sweet-breads, it is best to brown some pieces of veal, and add to this onions, parsley and thyme. Serve with French peas or mushrooms.

Brown Sweet-Breads with Olives

To six fine sweet-breads, take a table-spoonful each of butter and of lard, each *scant*. Put them in a skillet,

with pepper, salt, and an onion chopped very fine. Let it fry away, and then take out all the particles; next dredge flour or put crumbs of bread over your sweet-breads and put them in, turning them and letting them remain for ten minutes. Take some veal, put a half pint of water, a sprig of thyme, parsley and a sprig of sweet basil, and let it boil. Strain it and put the broth to the butter and lard, place the sweet-breads in, and let them stew until dinner time. Stone a spoonful of olives, and put in towards the last.

Boiled Sweet-Breads

Boil them in water, with a very little mace (to an ordinary dish, a few blades), until they are done, which will be soon; half a pint of cream (or milk if you have not cream) and butter worked together, and, just before dishing, beat into the cream the yolk of an egg. Pour this over them, and serve.

Sweet-breads should be well blanched, to draw out all the blood, and the sinews all trimmed out; and they should be boiled or stewed until they are like marrow, but not dropping to pieces.

Sweet-Breads

To four sweet-breads, a gill of water, a quarter of a pound of butter, and a little mace. Place them in a saucepan, and put the butter in pieces on them, then the water and mace. Dredge with flour, and cover them. Set them on coals. When dinner is ready, take them out and place them on a dish. Put in the sauce half a pint of cream, a spoonful of flour and but-

ter well mixed, stir well in the saucepan, give it a boil, pour over them, and send to table. They must not stand.

Slices of lemon-peel put upon sweet-breads, while browning or braizing, will heighten the flavor and keep them white.

Gravy for Glazed Sweet-Breads

A knuckle of veal boiled down, with a very little pepper, salt, and a little boiling water. Season with celery, parsley, an atom of onion. Let the sweet-breads blanch. Strain the gravy, and let the sweet-breads stew in it an hour. Set them aside until dinner-time.

Sweet-Breads Dressed with Knuckle of Veal

Boil a knuckle of veal, the day before you wish to use it, to a jelly, putting with it pepper, salt, a blade of mace, two cloves, and allspice. Before taking it from the fire, put in the sweet-breads, and let them stew in it until soft, but not dropping to pieces. Set all away until next day, leaving the sweet-breads in. Before serving, skim off every particle of fat, heat them well, and send to table.

Sweet-Bread Pasties

Parboil your sweet-breads. Shred them very fine. Put to them some marrow, also shredded. Add some grated bread, the yolks of two raw eggs, pepper, salt. and, if you like it, a little grated nutmeg. Mix all together. Then make the paste with butter rolled in flour, the yolks of two eggs, and cold water. Roll it

into little pasties, and put into them the above preparation. Bake in an oven, over a gentle fire. If you prefer it, you may fry these pasties in butter or lard.

Kidney Pasties

Shred well the kidneys of veal already cooked, together with the fat and a little veal, some beef suet, and the yolks of raw eggs. Season with cloves, mace, nutmeg, and salt. Make the pasties with puff paste. Fry them in lard or butter. Let them be of a fine color, and yellow.

Florentine of Veal

Mince two kidneys of veal—fat and all—very fine. Chop a few herbs, and put to it. Season with cloves, mace, nutmeg, and a little salt. Celery in winter, or its seed in summer, is an improvement. Add four or five yolks of eggs chopped fine, some crumbs of bread, and a very little wine—if you like it. Lay a sheet of puff paste at the bottom of the dish, put in the ingredients, and cover with another sheet of puff paste. Bake in a slack oven, and serve up hot.

French Macaroni Pie, with Tomatoes

Boil the macaroni until tender; when drained place in a dish, alternately with grated cheese. Prepare a tomato sauce as follows: Scald the tomatoes until you can skin them, beat the pulp with finely grated ham, onion, salt, parsley, thyme, and Lucca, or any good sweet oil. Pass through a sieve, and pour over the top of the macaroni, then place it in the oven for a

little while to crisp and brown, or use a salamander to brown it.

Macaroni

Take as much raw macaroni as will nearly half fill the dish in which you intend to serve it. Boil it one hour in water and another hour in milk and water, until it is quite tender; strain it in a sieve and sprinkle it with a little salt and cayenne pepper. Put a layer of it in the dish, and over it a layer of mild cheese cut thin, then some lumps of butter, and so on in alternate layers until the dish is full. Grate cheese over the top layer, then brown it lightly in an oven, being careful not to let it stay in long, as it would become tough.

Macaroni with Ham

Proceed as above to prepare the macaroni; put then alternate layers of macaroni, cheese and grated ham, less of ham than cheese.

Terrapins

Boil the terrapins until very tender, and the flesh is ready to drop from the toes. Pour about a quart of cold water on them when taken out of the boiling water. Then pick them, and if the water that runs out of the shell is not sufficient to make your gravy, add what is necessary of the cold water that has been poured on them when taken out of the pot.

To one quart of terrapins, take a large table-spoonful of butter. Half the butter must be put with them when they are put on to stew, which enriches the terrapins all through, and the other half worked with a very little

flour, just sufficient to thicken it, stirred in at the last. Put this butter and flour in a skillet until it becomes hot and quite a brown color, add it then to the terrapins. Season with pepper, salt, three cloves and six allspice to each quart. If you like wine, stir in a glass when ready to be served, or a pint of cream if you prefer it, or you need not put either. The yolk of an egg beat into the gravy enriches it.

Terrapins

To one good-sized terrapin, three cloves, six allspice, a small onion chopped very fine, or, at discretion, a quarter of a pound of butter, mixed with a little flour to thicken it; a small quantity of mace, cayenne pepper and salt to the taste. Add wine if you choose.

Made Eggs for Terrapins

Beat the yolks of three hard-boiled eggs in a mortar, and make it into a paste with the yolk of a raw one. Roll it into small balls, and throw them into boiling water for two minutes to harden.

Chasse (A Lima Receipt)

Fry in lard an onion chopped fine and tomatoes, then add very little water, and throw in some potatoes peeled and cut. When nearly cooked, crumble in some fresh cheese, and leave it to stew until it is well mingled and ropy. Just as you are about to serve up, poach eggs and lay them on top. When tomatoes are not in season, the potatoes are cooked in milk, or fried alone with the onions. In Lima they put in craw-fish. Crabs might be substituted.

A Nice Preparation of Liver

Wash and clean a calf's liver, and let it lie in salt and water a short time. Boil until tender. Beat it through a coarse wire-sieve, which will separate all the fibres. Add a table-spoonful of butter. Season with a *little* thyme, sweet marjoram, salt and pepper. Put it into pots and pack it tight to keep it fresh. Pour lard on the top, and keep it in a cool place. It will keep three or four days in cold weather.

Do not put too much herb, or the taste of the liver will be destroyed.

French Preparation of Liver in Jelly, for a Supper or Entremet

Take a calf's liver and cut it in small square pieces, of about half an inch. Cut fresh leaf lard (before it is rendered) in pieces the size of the liver. Fry both in butter, but do not cook it enough to dry it; let it only stew. Season with thyme, three cloves, cayenne pepper and salt. Beat it—fat and all—in a mortar, like force meat, putting crumbs of bread. Put some crumbs of bread in a saucepan, with a little broth or milk and butter, in either case making a panada. When cold, beat it with the force-meat. For one mould add one egg, chopped parsley, and more seasoning. Work it through a wire sifter with a wooden spoon. Take a cured beef-tongue, boil it, and when cold, cut it in squares and mix it equally with the force-meat. Fill a mould of tin or copper not more than half full, as it swells, and set it in a saucepan of hot water, one-third of the way up the mould. Set it on the fire, and

as soon as it begins to boil, set to one side and put fire on top of the saucepan, to cook it gradually without boiling, for one hour. Let it stand until next day in the mould.

Aspic or Meat Jelly

Take two sets of hog's feet, a bone of meat (say knuckle of veal), and some beef seasoned with thyme, cloves, salt, and pepper. Boil all day, so as to make a strong rich broth. Strain, and when cold, carefully remove all the grease, which prevents the jelly from being clear. Clarify twice, with the whites of three eggs. Take a coarse towel, and let two persons hold it while the jelly is running through. Work the towel about, so that it may separate well the meat from the broth. Clarify again with egg. Let it come to a boil, and the instant it does, set it to one side of the fire, put on the top, and a strong fire on it. Never let it boil, but simmer, and you will see the egg separate from the jelly. Run it through a coarse towel, which fasten to a jelly stand, and suffer the jelly to run off gradually. When this is made, the mould containing the liver dip into warm water, so that it will come out easily. Trim the liver carefully and neatly all round, with a sharp knife, so that it may be smaller when it goes back into the mould, to leave room to pour in the jelly. Take some of the jelly, melted though not hot, and pour a little in the bottom of the mould, say half an inch. Lay according to your fancy, cut in dice or diamonds, the white of a hard-boiled egg, laid at short distances all round. Pour a little jelly on to cover the egg, and let it get cold. Then place on it the liver

force-meat, and pour the jelly between the mould and liver, on the sides, and as it hardens, a little more jelly until the mould is filled even. When wanted, dip in warm water and turn out.

The quantity required for four moulds is:

Two calves' livers if small, or one large.

Knuckle of veal.

One set of calves' feet, or *two* if you want extra jelly for garnishing.

Two pounds of leaf lard.

One beef-tongue.

One dozen eggs.

Three-quarters of a pound of butter.

Two loaves of bread.

Savory Jelly

Put eight or ten pounds of coarse lean beef and the same quantity of the prime parts of the fore-quarter of veal, into a pan with two gallons of water, a pound of lean salt pork, three large onions chopped, three carrots, a large handful of parsley, and any sweet herbs that you prefer, pepper and salt to the taste. Boil gently until reduced to two quarts, strain through a sieve, and set it aside. Next day, or when perfectly cold, remove every particle of fat and sediment, and put it on the fire with half a pint of white wine, a tablespoonful of lemon pickle, and the beaten whites of some eggs. When it boils clear, strain through a jelly bag.

A Cheaper Meat Jelly

One calf's foot, one and a half or two pounds of neck of veal or beef, a small onion, a carrot, a bunch of parsley,

a little spice, a bit or two of quite lean ham, dressed or undressed. Five pints of water boiled *very* slowly for five or six hours will give a strong though not a highly flavored jelly. More ham, any bones of unboiled meat, poultry or game, will in this respect improve it; and the liquor in which fowls or veal have been boiled for table should, when at hand, be used instead of water.

These jellies keep much longer and better when no vegetables are stewed down in them.

Lemon Soufflé

Beat very light the yolks and whites of eight eggs separately, add a tea-cup of white sugar, the rind of two lemons, and the juice of one. It should be beaten up just before dinner is dished, so as to be ready to serve immediately after the dinner is removed. It must not be allowed to fall.

Lemon Soufflé

Three eggs, the juice of one and peel of two lemons, one cup of fine white sugar. Beat up the whites and yolks separately very light, the sugar with the yolks; then add the whites, and last of all the lemon, as the juice makes it fall. Bake one quarter of an hour, in an oven not too hot.

When the soup is served, begin to beat it.

Omelette Soufflé

Separate the whites from the yolks of eight eggs; beat them separately, until the yolks are thick and

smooth and the whites a stiff froth. Add to the yolks three-quarters of a pound of powdered sugar, orange flower water or lemon juice, as you may prefer. Stir the whites lightly to the yolks; butter a deep dish that has been heated, and pour the mixture rapidly into it. Set it immediately in a dutch oven with coals under and on top, bake five minutes, and serve directly, or it will fall.

Albany Omelette Soufflé

One dozen eggs, one lemon, eight table-spoonfuls of powdered sugar; grate and squeeze the lemon, and mix the sugar with it, then beat the eggs separately, adding the lemon and sugar with the yolks, beating it well until very light. Have the oven ready, and heat the dish you are to bake it in as hot as possible, then grease it. When all is ready, whip the whites into the mixture, then put it into the dish. It should be done in ten minutes, or shorter time, and it must be served *immediately*, or it will fall.

Cheesekins

Three ounces of dried fine bread, four ounces of grated cheese, two ounces of butter melted, a tea-spoonful of flour of mustard, a salt-spoonful of cayenne, same of white pepper, two beaten eggs. Mix all these ingredients together; let it stand an hour. Knead and work out as thin as possible, cut the paste in triangles, or roll it into thin sticks about three inches long, and bake in a quick oven for sixteen or eighteen minutes. Serve hot.

Ramakins

Six ounces of grated cheese, three eggs beaten light, half a tea-cup of cream, a dessert-spoonful of melted butter. Bake in tea-cups, for twenty minutes, and serve very hot.

Cheese Pudding

One pound of grated cheese, four eggs well beaten, four table-spoonfuls of cream, one ounce of clarified butter. Beat all together, put in a buttered dish, bake for fifteen minutes, turn out, and serve.

Fondue

To two ounces of butter, put a table-spoonful of flour and half a tea-cup of water. Grate half a pound of parmesan or other cheese into the butter while hot. Let it stand until nearly cool. Season with salt, cayenne and a little black pepper. Beat the yolks and whites of three eggs separately, and stir into the mixture, first the yolks and then the whites, just before putting it into the paper cases to place in the oven; which must be of moderate heat, as they bake quickly. They rise very much, so the cases must be only half filled: and serve as soon as they are done, as they fall very soon. They bake in about fifteen minutes.

Dress it upon a napkin, and serve hot.

The paper cases are similar to those used for "Biscuit Glacé."

Stewed Cheese

Six ounces of cheese grated, two eggs, one ounce of butter, a small tea-cup of milk, all to be beaten in a

bowl together, then put into a small baking dish and baked a light brown.

It must be of the consistency of custard.

Welsh Rabbit

Cut slices of bread, toast and butter them, then cover them with slices of rich cheese. Spread a little mustard over the cheese, and put the toast in a cheese-toaster before the fire.

Serve very hot.

PUDDINGS AND PIES

Observations on Sweet Pies and Puddings

All pies, either with summer fruit or with winter preserves, will be improved by a mixture of apples pared and sliced. They will be found an agreeable addition to cranberries. When apples are mixed with jam they should be sliced thin, and if syrup be wanted, a few slices boiled with a little jam in sugar and water.

In making pies of green gooseberries, apples or rhubarb, the sugar should be clarified; that is, boiled in a little water, but no water poured in the pie, which destroys the flavor of the fruit.

A small pinch of salt improves the flavor of all mixtures, even when the other ingredients are sweet.

Puddings of bread and flour are much better, if all the ingredients be mixed (except the eggs) three hours before boiling or baking. And they should be well stirred just before they are put into the oven or saucepan.

When butter is ordered to be put warm into puddings, a little wine or milk will prevent oiling.

A mealy potato grated while hot and beaten well in a table-spoonful of milk will add greatly to the lightness of plum-pudding.

SAUCES

Sauce for Plum Pudding

Cream together half a pound of butter and half a pound of brown sugar. Stir in the yolk of one egg. Add a gill of wine. Stir it all together well over the fire (some embers) until it thickens. Before serving, grate in a little nutmeg.

Sauce—not so Rich

Put a table-spoonful of butter in a sauce-pan with a dessert-spoonful of flour and three table-spoonfuls of brown sugar. Beat it up well while melting, and when all is dissolved, put in half a tumbler of Madeira wine. Add a little water, and stir well.

Pudding Sauce

One pint of water, one pound of sugar (white or brown, but the brown is richest), with enough flour to thicken it. After being well boiled, put butter and wine to taste.

Sauce for any Pudding

Four table-spoonfuls of brown sugar, one tea-spoonful of flour, half a tea-cupful of water, the yolk of one egg, a dessert-spoonful of butter. Mix the sugar, butter and flour together, then add the water. Stir this well over the fire, and while hot, pour it on the egg, which should be well beaten, then add wine. Stew again, until ready for the table, when grate in a little nutmeg.

Wine Sauce

Two ounces of butter, the yolk of one egg, four table-spoonfuls of brown sugar, one glass of wine, nutmeg or lemon as you like, cream together the butter and sugar, add the beaten yolk of the egg, then the wine and nutmeg. Put it over the fire, stirring it all the time until it comes to a boil and is thick like cream.

Quaker Sauce

Beat together one table-spoonful of butter and two of white sugar powdered and sifted, until very light and well incorporated. Grate nutmeg through it, and set it on ice to harden.

Vanilla Sauce

Have boiling one quart of milk; sweeten it, and add a table-spoonful of corn-starch dissolved in a little cold milk. Season with vanilla bean or the essence of vanilla. Let it boil five minutes and serve.

Plum Pudding

Pour enough milk over a small loaf of stale baker's bread to soften it. Beat the yolks of eight eggs, and the whites of four. Add a handful of suet, a pound of plums, a pound of currants, one glass of brandy, some mace, cinnamon, nutmeg, a little cream, and flour enough to bind it. Flour a clean cloth just out of boiling water, put in the mixture, and boil it three or four hours.

The Brooklyn Plum Pudding (An Old English Receipt)

Two pounds of raisins, two pounds of currants, one and a half of beef suet chopped, twelve eggs, half the whites, one pint of bread crumbs, two table-spoonfuls of sugar, half a pint of flour, one handful of almonds blanched and sliced (you may add a few bitter almonds pounded fine), half a nutmeg grated, half pint of cream or milk, and some sliced citron. Mix all together. Butter a cloth well, put the mixture into it and tie it up, and boil it about three hours. Let a plate or dish be put under it, in the pot, to keep the pudding from burning.

Sauce.—Madeira wine, brandy and sugar.

It will save trouble to make several puddings in the above proportions, as it will keep all winter packed in a tight jar, leaving out the eggs, bread, and cream or milk, which must be added when about to be used.

Plum Pudding

One pound each of currants, raisins, suet, and sugar.
Half a pound of citron.
One stale loaf of baker's bread.
Eight eggs.
One pint of milk.
One nutmeg.
One tea-spoonful of ground mace.
Two ditto of salt.
One wine-glass each of wine and brandy.

Grate the bread, seed the raisins, rub the fruit in the flour, chop the suet fine, beat the sugar and eggs together, add the suet and bread, then the fruit and seasoning.

Moisten the pudding with the milk, but do not put all in at once, as sometimes it would make it too thin.

Dip a thick cloth in boiling water, flour it well, put in the pudding and tie it tight, allowing room for it to swell. Let it boil eight hours.

Plum Pudding to Keep a Year

Six pounds each of stoned raisins, currants, brown sugar, stale bread grated, suet and eggs; two pounds of citron, six table-spoonfuls of flour, half a pint of wine, same of brandy, three nutmegs, a little powdered mace and some salt. Mix well together and divide into twelve parts; tie each in a coarse towel well floured, put them into boiling water and boil four hours. Expose them to the sun and air for two or three days in the cloth, and when dry, hang them in a cool dry room. When used, put them into boiling water, with the same cloth on, and boil one and a half hours.

The cloths should be made of unbleached cotton previously boiled.

Plum Pudding Glacé

Half of one pint of best Madeira wine, two ounces of stoned raisins, two ounces of citron chopped fine, two ounces of fresh currants, two ounces of best French chocolate, one tea-spoonful of ground vanilla. Mix all together and stew over a moderate fire for a few minutes and then mix with two quarts of well frozen ice-cream (plain). Put all into a mould and harden it in a freezer. Serve with a pint of whipped cream poured over it.

N. B.—It is much more elegant to use green dried

fruit (conserves) of all kinds, with dried or preserved ginger instead of raisins and currants.

Cheap Plum Pudding

One quarter of a pound of grated carrots, one quarter of a pound of grated potato, one quarter of a pound of fine suet, one quarter of a pound of currants, one quarter of a pound of flour, four table-spoonfuls of molasses (the black sugar-house molasses), and a pinch of salt. Boil four hours and a half, and serve with sauce.

Carrot Plum Pudding

One pound of flour sifted.

One pound of carrots, weighed (heavy weight) before grating, as they moisten the pudding.

Half a pound of suet.

Three-quarters of a pound each of raisins and currants.

Two tea-spoonfuls of cinnamon.

Boil four hours, to be eaten with sugar, butter and brandy beaten up as a sauce.

Should the carrots be very dry, add half a tea-cup of molasses.

St. George's Pudding

One cup of stoned rasins.

One cup of suet.

One cup of molasses.

Three cups of flour.

One tea-spoonful of cloves.

One tea-spoonful of cinnamon.

Half a tea-spoonful of allspice.

One tea-spoonful of salæratus.
Two eggs or more.
Boiled or steamed for about four hours.

Sponge Cake Pudding

Melt some butter and grease a mould very equally with a feather or brush. Sift some fine powdered sugar, and with it "glacé" the mould (shake it about) until all parts are equally covered with sugar and look white. Seed some raisins, and put them with some currants according to fancy in the curvings of the mould. Break some sponge cake in small pieces and fill the mould lightly with it, mixing sparingly through it some raisins and currants. Separate the whites from the yolks of four eggs, and beat them up with a table-spoonful of sugar to each egg; add a pint and a half of milk, or sufficient to fill the mould. Season with either lemon or vanilla, pour the mixture over the cake into the mould, and place it in a saucepan in which there is enough cold water to reach up one-third of the mould. As it begins to boil, set it aside, so that the custard will cook slowly or it will turn. Put on the top of the saucepan and cover it with coals, but do not let it brown or burn. It will bake in fifteen minutes.

Pour over it a sauce made with the yolks of two eggs and half a pint of milk, made into a custard and sweetened to the taste. Strain through a thin cloth to make it smooth, and season with orange flower, rose, or lemon.

Pudding in Haste

Shred suet, and put it with grated bread, a few currants, the yolks of four eggs and the whites of two, some

grated lemon peel and ginger. Mix and make into little balls the size of an egg, and shape with a little flour. Throw them into a skillet of boiling water and boil them twenty minutes. They will rise to the top when done. Serve with pudding sauce.

Indian Meal Pudding

Half a pint of corn meal, sifted; three gills of milk; pour it boiling hot upon the meal; add half a pint of molasses, beat up four eggs, a quarter of a pound of butter, and nutmeg or any other spice to your taste. Boil it three or four hours. To be eaten with sauce.

Boiled Bread Pudding

A pint bowl of stale bread-crumbs, a half pint of suet cut up, four eggs stirred in with the bread, a double handful of stoned raisins, a cup of brown sugar, a grated nutmeg, some lemon peel and brandy; all well mixed together. Flour a cloth, and boil one hour. Sprinkle in a tea-spoonful of salæratus. Wine sauce.

Bread Pudding

Half a pound of crumbs of a stale loaf of bread, a pint and a half of boiling milk poured over the bread after it is cut in slices, six eggs beaten up light and poured in when the milk is a little cool, a quarter of a pound of butter, a quarter of a pound of light brown sugar, one nutmeg and three-quarters of a pound of currants. Butter the dish and bake it.

Bread Pudding

One pint of new milk, two large slices of stale bread, four eggs, one lemon, half a tea-cupful of nice brown

sugar, and one tea-cupful of fine pulverized sugar. Crumb up the bread, and put it into a large bowl, pour the milk on it boiling hot, cover it up, and let it stand until cool. While that is cooling, beat up the yolks of the eggs with the brown sugar, which must be very nice and light-colored. Then mix that with a bread batter, grate into it half of the lemon, and add half of the juice. Then butter a dish, and pour in the batter; and if it should not be quite thick enough, crumble in a little more bread. Bake half an hour in a moderate oven. Be particular to let it bake a light brown, and on no account allow it to burn. While that is baking, which takes half an hour, moderate the oven. Beat up the whites, with fine pulverized sugar, very stiff, and put the remaining juice and grated lemon with the whites and sugar. Take the pudding out, and let it remain five minutes, to cool. Then put a layer of marmalade, or any preserve that will not run, on top of the bread, then the whites of the eggs, smoothed nicely with a knife. Then put it back into the oven, and watch that one part does not bake more than another. Bake a light brown. No heat from below. In putting on the white, do not let it run over the pan.

Bread Pudding

One quart of sweetened milk, four eggs beaten light, two slices of buttered bread, placed on top. Seasoned with nutmeg, vanilla or lemon. Take it out of the oven as soon as it thickens.

Baked Bread Pudding

A small loaf of stale "baker's" bread, grated; add to this half a nutmeg, grated. Grease a pan and put a

thick layer of grated crumbs and a small piece of butter; then add a layer of sliced apples and sugar, alternately, until you fill the dish. It takes a quarter of a pound of butter, the same of brown sugar, and one hour to bake it.

Sauce:—Cream a quarter of a pound of butter and a table-spoonful of sugar. Beat one egg and add to the above, also a wine-glass or more of wine, and some nutmeg. Put it on the fire until it comes to a boil.

New College Pudding

Take a penny-roll, grated, or, if desired to have them particularly nice, an equal quantity of Naples biscuits pounded, a quarter of a pound of suet nicely minced, half a pound of currants washed and picked; adding nutmeg, sugar, and a little salt. Beat up these ingredients with three eggs and as much cream as will make them a proper consistency for frying. Let the butter they are fried in be very hot. Drop in the puddings by spoonfuls. When dished, put a piece of green sweetmeat on each.

Whitfield's Batter Pudding

Beat nine eggs very light, whites and yolks together. Beat in gradually nine spoonfuls of flour. Add a quart of milk. No sugar.

A sauce of butter and sugar.

Two Lemon Puddings

Twelve eggs; one pound of butter; rind and juice of two lemons; one glass of brandy; one glass of wine.

Put the eggs, sugar and butter in a dish. Stir in the lemons. Put it on the fire and let it cook until it boils clear. Then take it off, and when cool, beat it up with the brandy and wine until it is light. Have the pastry ready, put it in and bake.

Lemon Pudding

Beat four eggs very light, add two cups of pulverized sugar, one cup of butter, the juice and rind of two lemons. This quantity will fill two plates. After they are baked, sift sugar over them.

Lemon Pudding

Half a pound of butter, washed and creamed. Beat up in it half a pound of sugar, then add the yolks of six eggs and the whites of three, beating them well in with the hand, the rind of two lemons, and a little juice. Sliced citron improves it.

Lemon Pudding

Fourteen eggs, leaving out five whites. Beat in half a pound of the best loaf sugar. Half a pound of fresh butter creamed, the rind of two lemons pounded to a paste, the juice of half a lemon, and a pint of cream. Mix all together and simmer over the fire; when cold, put it into the paste, and only bake it until the paste is done.

Cream Pudding

One quarter of a pound of flour, a quarter of a pound of powdered loaf sugar, six eggs and a pint of rich cream, of powdered loaf sugar, six eggs and a pint of rich

cream. Beat the yolks and sugar first, as you do custard; whip the cream and lay it on a sieve and let it drain until perfectly dry; then stir it gradually into the sugar and yolks, alternately with the flour, a spoonful at a time, and last of all add the whites. Stir the latter in and bake in an oven not too quick.

It takes fifteen minutes to bake, and must be eaten immediately or it will fall. Serve with either wine or Quaker sauce.

Cream Pudding

Beat five eggs well with five table-spoonfuls of sugar, half a pint of cream, five table-spoonfuls of flour, a little mace and nutmeg; and if you wish, a few raisins and currants. Bake in cups.

Transparent Pudding

Beat eight eggs very light, and add to them half a pound of pounded white sugar, and half a pound of creamed butter. Set it on the fire, stirring it until it thickens, then pour it into a pan to cool; add half a nutmeg and a wine-glass of brandy, wine, and rose water mixed. Roll a thick puff paste very thin, lay it around the edge of your dish, pour in the mixture, and bake half an hour in a moderately heated oven.

It will cut light and clear.

Tapioca Pudding

Wash one tea-cupful of tapioca in cold water, then put it into a saucepan with a pint of milk, and let it gradually warm until the tapioca is soaked; then add one pint of cold milk; four eggs well beaten; one tea-

cupful of sugar; one tea-spoonful of salt. Flavor as you choose, and bake. Better eaten partially cold.

Tapioca Pudding

Put four table-spoonfuls of tapioca into a quart of milk and let it stay all night; then add a table-spoonful of brandy, some lemon-peel and a little spice. Boil gently, add four eggs, the whites well beaten, and a quarter of a pound of sugar. Bake it.

Poverty Pudding

Warm one quart of new milk, and break into it a large slice of stale bread without the crust. Let it soak until perfectly soft, and mash it fine with a spoon, then add three eggs well beaten, with a cup of sugar and a little salt. Flavor with a little nutmeg or vanilla. Bake half an hour in a moderate oven, and serve warm or cold as you prefer.

Citron Pudding

Take half an ounce of citron, the same quantity of candied orange and of lemon peel, cut them into slices, and put to them five ounces of loaf sugar and five ounces of butter. Make a paste and line a dish, then lay some of the peel regularly at the bottom, beat up four eggs with half the whites, add the rest of the ingredients, and bake half an hour.

Two Citron Puddings

Half a pound of butter and half a pound of sugar. Beat them together until quite light, then beat six eggs

light and pour them into the butter and sugar; add half a pound of citron cut fine and a table-spoonful of brandy. Stir all together; put them in paste and bake.

Prune Pudding

Scald one pound of prunes, cover them and let them swell in hot water until soft, then drain them and extract the stones. Spread the prunes on a large dish and dredge them with flour; take eight table-spoonfuls from a quart of rich milk and stir it gradually in eight table-spoonfuls of sifted flour, and mix it to a smooth batter; beat six eggs very light, and stir them by degrees into the remainder of the milk alternately with the batter, and then add the prunes, stirring the whole very hard. Boil it two hours. To be eaten with cream sauce; or with butter, sugar and nutmeg beaten together.

The Merton Almond Pudding

Six ounces of almonds pounded to a paste, six ounces of white sugar, a tea-spoonful of lemon-peel grated, and eight eggs, leaving out two of the whites. Beat up the eggs and mix in the other ingredients, beating the whole for an hour, one way. Let the oven be ready, oil the dish and bake the pudding the instant it is completed.

N.B.—This pudding can be eaten by the most delicate persons without a chance of its disagreeing with them. Its excellence, however, depends upon its being beaten a full hour and baked immediately.

Almond Pudding

Half a pound of almonds blanched and beaten with the yolks of two hard-boiled eggs. When well beaten, add half a pound of butter and the yolks of seven raw eggs beaten separately. Flavor with grated lemon peel, and, if you like it, a little juice. Mix all together in a mortar. Bake in puff paste, and stick with blanched almonds.

Cocoanut Marmalade

To one grated cocoanut, one pound of powdered white sugar, and half a pint of cold water. Clarify the sugar with the beaten whites and the shells of two eggs. Add the grated cocoanut, and stew gently until transparent; then stir in slowly the beaten yolks of eight eggs. Continue stirring until of the consistency of custard. When cold, add peach or rose water, and powdered cinnamon or nutmeg. Quarter lengthwise blanched almonds and stick over the top.

Cocoanut Pudding

One large cocoanut grated fine, a table-spoonful of rose water, a tea-spoonful of brandy, the whites of five eggs beaten to a froth, half a pound of loaf sugar, quarter of a pound of butter, creamed. Mix all together and bake in a quick oven.

Cocoanut Pudding

One coaconut grated fine, one quart of milk, four eggs. Beat well, sweeten to your taste, add a little brandy, nutmeg and rose water. Bake in rather a shallow dish.

Cocoanut Pudding

Grate one cocoanut, put it in a saucepan with the milk of the cocoanut and one pound of sugar, and boil until it clarifies. Then take it off the fire and stir in a tea-spoonful of butter. Let it cool, and then add the yolks of four eggs well beaten, a wine-glass of brandy, a quarter of a pound of raisins, stoned and cut into small pieces, and half a wedge of citron, chopped very fine. Stir all well together and pour into a baking-dish, which has previously been well buttered. Bake ten minutes.

It is best baked in pastry, but is very nice without it.

Cardinal Pudding

Take a loaf of sponge cake, cut it through twice; put sweet-meats between the slices, and pour over it half a pint of wine. Then make a rich custard and pour over the cake, sticking blanched almonds and citron over the top.

Preserve Pudding

One tea-cup of any kind of preserves that are not too sweet; two soda-crackers, pounded fine; two eggs, a table-spoonful of cream; a wedge of citron, cut fine and placed through it. Grate a little chocolate on the top to flavor it, and bake it well.

Peach Pudding

One bowl each of suet; crumbs of bread; citron; raisins; currants; cherries and peaches cut fine; four eggs beaten separately; a pinch of salt; two table-spoonfuls of flour; a tea-cupful of milk; a tea-cupful of brown

sugar; nutmeg; pounded cinnamon; and half of a tea-cupful of brandy. Flour a cloth and boil as "Plum Pudding."

Cake Pudding

Half of a pound each of sugar, butter and flour; the yolks of four and whites of three eggs; cinnamon, mace, and nutmeg; half of a wine-glass of brandy; half of a lemon; half a tea-spoonful of salæratus. Cream the butter and sugar; then add the brandy, spice, eggs and flour alternately; and lastly the lemon.

Oswego Pudding

To one quart of milk take four table-spoonfuls of corn starch. Put the milk upon the fire, retaining a little of it cold to mix the starch with; when it boils, stir into it the mixed starch, with four table-spoonfuls of sugar. Let it boil up well two minutes, stirring it all the time; add a pinch of salt; season with lemon; vanilla or anything you may prefer. After it is taken off the fire add four eggs well beaten, and put it into your mould. To be eaten with cream; boiled custard; sweet sauce, or claret sauce.

N.B.—It is best to put the sugar to the milk before boiling it.

Hannah More's Pudding

Six ounces of apples, chopped fine, six ounces of bread, grated, six ounces of beef suet, chopped fine, six ounces of currants, six ounces of raisins, stoned and cut fine, six ounces of sugar, six eggs well beaten, three ounces of candied peel of orange or lemon, chopped,

half a nutmeg, grated, and a glass of brandy. These ingredients should be well mixed and boiled in a well buttered quart mould for three hours. To be mixed the day before it is cooked. This is a rich company pudding, and not expensive.

Newmarket Pudding

First place some raisins all around a mould, then macaroons, and then slices of sponge cake; with currants and raisins in alternate layers; then fill up the mould with the yolks of four eggs beaten, with milk and sugar, boiled into a rich custard and poured over it.

Cup Pound Cake Pudding

Beat up five eggs separately, *very light*, beat and cream one cup of butter; two cups of fine white sugar; the yolks and sugar beat up well first, then the butter; four cups of flour; one cup of cream; one tea-spoonful of soda dissolved in the cream, which must be sour. The cream put in last. Put in a cool oven to rise, then put on the fire and bake gradually one hour.

Sauce:—A quarter of a pound of sugar, three ounces of butter and one egg.

Cup Molasses Pudding

Four cups of flour, five eggs, two cups of sugar, one cup of molasses, one table-spoonful of ginger, pounded and sifted, one cup of butter, a tea-spoonful of salæratus put into the molasses. Mix all together and bake in a mould.

Whortleberry Pudding

One pint of molasses, one tea-spoonful of ground cloves, the same of cinnamon, half a nutmeg, one tea-spoonful of salæratus (dissolved in a little milk or water), a little salt, a quarter of a pound of flour, one quart of whortleberries. Stir the salæratus and spice into the molasses, then add the flour, and last of all the whortleberries. Flour a cloth, put in the pudding, tie it up and boil two and a half hours.

Blackberry Pudding

The yolks of four eggs, three ounces of butter, three quarters of a pound of sugar, half a pound of flour, a tea-cupful of milk, a wine-glass of wine, half a nutmeg.

Mix the butter and sugar together and beat to a cream, add the wine, beat the eggs very light, and by degrees add half the flour, eggs, and milk alternately. Then put the batter into the baking-pan, rub the blackberries in the rest of the flour that they may not go to the bottom, and strew as many as you wish over the top. Eaten with a sauce made of butter, sugar, and rosewater.

Whortleberry pudding may be made in the same way.

Cold Pudding of Muffins

Put some stale muffins into a pot of boiling water. Do not let them remain more than five minutes, or they will become "sodden." Take them out and *pull* them in two; do not *cut* them. Pour over each half some sweet sauce, and spread some jam. Close them

again, and spread some more jam and sweet sauce over the top of each.

They are very nice with sauce alone.

Kendal Pudding

Line a dish with puff paste; then put into it a layer an inch thick, of four different kinds of fruit. Cover this with a custard of eggs, milk, and sugar. Over this throw some lemon-peel, finely grated or chopped, and some sugar. Bake in a slow oven until of a nice brown.

Nutmeg Pudding

Half of a pound of sugar, the same of butter beaten to a cream, eight eggs (leaving out four whites) added by degrees, and dredging in a little flour to prevent it from curdling, two grated nutmegs, cinnamon, rose-water, and brandy.

The above quantity will make two puddings.

Cold Pudding

To one quart of boiled milk, three table-spoonfuls of corn-starch, three of crushed sugar, four eggs, the whites and yolks beaten separately. Mix the starch, yolks and sugar together. Take a little of the milk to make it smooth, before pouring in the remainder. Then put it in a skillet on the fire, stirring it all the time until it thickens. Take it off, and pour it into the dish in which it is to be baked. Then beat the whites of the eggs very stiff, add two table-spoonfuls of sugar, and spread over the top. Place the whole in an oven, for a few minutes or until baked a very light brown. Fla-

vor with vanilla, or vanilla and bitter almond mixed, about a tea-spoonful of each. Serve with cream sauce, or with wine and sugar.

Chocolate Pudding

Boil half of a pound of farina with one quart of milk, until quite stiff. Then take it off the fire, and mix half of a pound of sugar, and then half of a pound of butter, into it. Grate half of a pound of chocolate or cocoa, mix it with the rest, and let it get cold. Separate eighteen eggs, put the yolks to the pudding mixture, flavor with vanilla, and stir all well together. Then beat the whites to a good stiff froth, and mix with the rest. Fill pudding moulds, set these into baking pans, with some water in them, and bake for forty-five minutes.

To be eaten with sauce flavored with vanilla. (See "Vanilla Sauce.")

Belvidere Rice Pudding

Two quarts of new milk.

One gill of rice.

One tea-cupful of brown sugar.

One stick of cinnamon about three inches in length.

Wash the rice to remove the floury particles, and put it into the oven, in the dish in which it is to be served, with the sugar, cinnamon, and half of the milk, reserving the other half to add, a little at a time, as the first stews away.

It requires to stew slowly, *not boil*, from three and a half to four hours, and when finished, should be rather thick, and look like rich yellow cream.

No milk must be added the last half hour, as it should be covered with brown skin when sent to table. It should not be stirred or disturbed, except by the addition of milk, while in the oven.

Small Rice Pudding

Wash two large spoonfuls of rice and simmer it with half a pint of milk until thick, then put in a piece of butter the size of an egg, and nearly half a pint of thick sweet cream, and give it one boil; when cold, mix four yolks and two whites of eggs well beaten, sugar and nutmeg to taste; add grated lemon and a little cinnamon. Butter little cups and fill them three-quarters full, putting at the bottom some orange or citron. Bake three quarters of an hour in rather a slow oven; serve hot with sweet sauce.

Rice Flour Pudding

One quart of milk, a quarter of a pound of butter, four eggs beaten separately, five table-spoonfuls of rice flour, six of sugar, and the rind of one lemon. Beat the yolks very light, add the sugar and lemon peel, boil the milk, mix up the rice flour with a little cold water, pour on it the boiling milk, beat in the yolks, and put it back on the fire until it thickens a little, then stir in the butter, pour it into the baking dish, add the whites of the four eggs beaten very light, and bake quickly.

Rice or Farina Pudding

Wash four table-spoonfuls of rice, and boil it in one quart of milk until quite soft. Take it from the fire,

and add a table-spoonful of butter. Sweeten to the taste. When it is cool, beat the yolks of four eggs and add to it, and the grated rind of one lemon. Beat the whites, with eight table-spoonfuls of powdered sugar and the juice of a lemon, to a stiff froth. Put the prepared pudding in a dish, and spread the whites of the eggs evenly over the top. Put a piece of paper over the top of the dish, and bake a light brown. If farina is used instead of rice, it must be stirred in by degrees to keep it from lumping. The farina is considered more delicate, though the rice is very good.

Lady Graham's Pudding

Boil a pint of good cream. Mix it with the yolks of twelve eggs, a glass of Maraschino or white wine, and some pounded sugar. Pass it through a sieve. Put it into a plain mould, and place the mould into a stewing-pan that will hold a pint of water. Cover it close, and let it simmer half an hour. When you are going to dish it, whip up the whites of the eggs, which must be kept in a cool place. Cover the pudding with them, sifting plenty of powdered sugar over. Have the salamander ready to brown it over the top before serving.

Wine Sauce:—Beat up one egg, add a glass of wine, made hot, and sugar, stirring it all the time.

Sponge Pudding

Cream a quarter of a pound of butter and four eggs, the whites and yolks, two ounces of white powdered sugar, and two table-spoonfuls of flour dried and sifted. Beat the whole up slowly. Fill six small cups,

and bake them exactly twenty minutes. Serve with wine sauce.

N.B.—These puddings must be made with the greatest exactitude.

Gloucester Pudding

Weigh three eggs in the shell. Take their weight in each of flour and butter, twelve bitter almonds, and five ounces of powdered sugar. Beat all together for half an hour. Put the mixture in pudding cups, filling the cups only half full. Bake them half an hour.

Sago Pudding

Boil a tea-cupful of sago in a quart of milk. As soon as it is taken from the fire, add two table-spoonfuls of butter. Beat four eggs, and add powdered sugar to the taste. Mix all together with the rind of a lemon.

Bake it as long as you would a custard, and eat with wine sauce.

Sweet Potato Pudding

One pound of sweet potatoes well boiled and mashed.
Three-quarters of a pound of white sugar.
Half a pound of butter.
Eight eggs beaten light.
The juice and rind of one large fresh lemon.

Potato Pudding

Four eggs, one pound of sugar, a little over a quarter of a pound of butter, four large potatoes, the rinds of two lemons, juice of one, and a glass of brandy.

Butter and eggs beaten together, as you would beat

pound cake. If the butter is hard, melt it a little, and add to the sugar and eggs. Boil the potatoes light and mealy, mash them well, and stir them warm into the other ingredients; then the grated rind of the lemons; the juice of one; and lastly the glass of brandy. Beat all well together, until very light, for half an hour. Grease the baking-dish well with butter, and bake, taking care that the oven be not too hot.

It will take about half an hour to bake.

Watch it that it does not burn.

Bakewell Pudding

Line a dish with the best puff paste. Then put in the bottom of the dish two or three thin layers of different sorts of preserves, of any kind, with a few slices of candied orange peel. Then take the following, and mix together over a slow fire until it thickens like honey: Half a pound each of clarified butter and loaf sugar, and the yolks of eight eggs. Then pour on the preserves, and bake in a moderate oven.

To be eaten cold.

Pumpkin Pudding

Half a pound each of butter and sugar, beaten to a cream, one pound of pumpkin, stewed and passed through a colander, grated peel and juice of four lemons, one wine-glass of brandy, wine, and rose-water, mixed, a tea-spoonful of spice.

Hard Times Pudding

Half a pint of molasses, half a pint of water, two table-spoonfuls of butter, two tea-spoonfuls of soda, one

tea-spoonful of salt. Thicken with flour to a tolerably thick batter. Stir in nearly half a pound of raisins, or one pint of currants. Boil at least three hours, in a mould, leaving plenty of space to swell.

Sauce to taste.

Quince Pudding

Scald the quinces until soft, and sweeten them. Add a little cinnamon and ginger. To a pint of cream add the yolks of four eggs. Stir in the quinces until it is a good thickness.

To be baked in puff paste.

Pudding Puffs

Four spoonfuls of flour, sifted.

Two eggs, beaten very light.

One pint of milk.

Half a tea-spoonful of salt.

Beat the eggs very light, and add flour until they begin to thicken, or it is a light batter. Then add, alternately, the milk and flour. Fill the cups in which it is to be baked half full, and bake twenty minutes in a hot oven. This quantity should fill seven or eight cups. It should be put into the oven after the dinner is served, and it should rise above the tops of the cups.

To be eaten immediately.

German Puffs

To one pint of milk add six eggs well beaten, reserving the whites of three, four table-spoonfuls of flour, one of melted butter, and a grated nutmeg. Mix these well together.

Of the three whites which you have reserved, make an icing by adding sugar, lime-juice and rose-water. Bake the pudding in cups, and pour the icing over them when served up.

Imperial Puffs

Mix with half a pint of cream, two spoonfuls of flour, a handful of finely pounded almonds, three spoonfuls of orange flower water, the yolks of four and the whites of two eggs, with enough of sifted sugar to sweeten it Beat all well together, and bake in buttered pans before the eggs can fall.

Puff Puddings

Pour scalding milk upon slices of white bread, and let it stand until well soaked; add four eggs, a little sugar and grated nutmeg, and beat all well. Bake in small tea-cups, which must be only half filled.

The absence of butter makes these puddings very desirable for delicate stomachs.

Eve's Pudding

Pare, core and quarter six large pippin apples, and chop them very fine, six ounces of bread crumbs rolled fine, six ounces of brown sugar. Pick, wash and dry six ounces of dried currants, and sprinkle them with flour. Mix all these ingredients together in a large pan, adding six ounces of butter cut fine and two table-spoonfuls of powdered cinnamon. Stir the whole well together.

Marlborough Pudding

Line a tart-dish with a good puff paste. Stew apples and pass them through a sieve. Add to them six eggs; six spoonfuls of rose-water; six ounces of butter; six ounces of sugar; the rinds of two lemons and the juice of one. When well mixed, pour the batter into the dish already lined with paste, and bake until quite done.

Marlborough Pudding

Cover the dish with a thin puff paste. Then take of candied citron, orange and lemon peel, each one ounce. Slice these sweet-meats very thin, and lay them all over the bottom of the dish. Dissolve six ounces of butter, without water; add six ounces of powdered loaf sugar and the yolks of four eggs well beaten. Stir them over the fire until the mixture boils, pour it on the sweet-meats, and bake the pudding in a moderate oven. It will take about a quarter of an hour to bake.

Cracker Pudding

One quart of milk, twelve pounded crackers beaten like mush, a quarter of a pound of butter, eight eggs well beaten, separately, a quarter of a pound of each stoned raisins, currants, and citron. Eggs put in last. Bake thirty minutes. To be eaten with wine sauce.

Soda Cracker Pudding

Two soda crackers grated fine, one tea-cup of preserves, two eggs; two table-spoonfuls of cream, and a little citron cut fine. Beat it all well together in the

usual way of mixing puddings. Grate a little chocolate on the top to flavor it, and bake it.

Grape Pudding

Take three table-spoonfuls of grape marmalade, put it into a pudding pan with one table-spoonful of butter. Warm and stir until both are well mixed, stirring all the time. Take it off to cool. Then add the yolks of four eggs, and the whites of two well beaten. If not sweet enough, add sugar, and whatever seasoning you may prefer. Bake it in puff paste without a top crust.

Pine-Apple Pudding

One grated pine-apple, a quarter of a pound of butter, half a pound of sugar, six eggs, three ounces of grated bread. Cream the butter and sugar, then add the yolks well beaten, then the fruit and bread, and bake for half an hour. Beat the whites to a froth, add as much fine sugar as you would for icing. Season with peach or rose water. Pour it on the pudding, and bake brown in a slow oven.

To be eaten cold.

Apple Pudding

Pare the apples, and put them on to boil, with a little orange peel. When done, mash them through a colander. Add one pound of butter and as much sugar, beaten to a cream; ten eggs beaten to a froth; one wine-glass each of brandy, wine, and rose-water; and a tea-spoonful of powdered cinnamon and nutmeg. Put into your paste, and bake.

Apple Pudding

Ten eggs, leaving out half the whites. Beat them very light, and add half a pint of apples, after they are stewed and put through a sieve. Stir in a good quarter of a pound of butter, the grated peel of two large lemons and the juice of one. If you cannot procure lemons, mace or nutmeg will do. Sugar to the taste.

Apple Pudding

Scald ten or twelve apples. When peeled, pulp them through a sieve, and stir into them a quarter of a pound of butter, half a pound of powdered sugar, the juice and rind of a lemon, the yolks of five eggs, beaten, and a little cream. Bake in puff paste.

Munsey Pudding

Pare and slice *thin* as many apples as will fill a deep dish. Grate a small loaf of bread. Lay over the dish small bits of butter, then sprinkle a thin layer of bread, then one of apples, then sugar and mace, and so on alternately, heaping the dish above the brim. Bake in a slow oven, for three-quarters of an hour. Boil raisins in a rich sauce to eat with it.

Two tea-spoonfuls of mace will be sufficient.

Orange Pudding

One pound of butter, one pound of sugar, beaten together to a cream; one glass of brandy, wine and rose-water, mixed; ten eggs, beaten. very light. Pare two oranges, and boil the rind until tender, changing

the water two or three times; then beat it in a mortar and squeeze in the juice, together with the grated rind and juice of one lemon.

For apple pudding, add four large spoonfuls of apples, pulped through a colander, for each pudding.

Tansey Pudding

For two puddings, four large slices of stale bread, soaked in one quart of milk until the crust is thoroughly soft; four eggs; a large cup of brown sugar; half a tea-cupful of the juice of tansey, and a small pinch of ginger.

Put a large table-spoonful of butter in the spider, and pour in half of the above. After it has fried brown, it must be turned over and in, which brings the brown and crisp parts all through it.

Washington Pudding

Two eggs beaten light, a small tea-cupful of sugar, a table-spoonful of butter, one cupful of flour, two table-spoonfuls of milk, half a tea-spoonful of soda, one tea-spoonful of cream of tartar. Bake in jelly cake pans.

New Castle Pudding

Beat the yolks of six eggs very light; pour on them one quart of milk sweetened to the taste; butter some bread, place it in the bottom of a dish, strew over it some currants, or any other fruit, and so on, alternating the bread and fruit until the dish is filled; then pour in the milk and eggs, and bake until the custard is thick.

Meringue Pudding

Take any sized dish you wish and fill it with alternate layers of fruit and cake broken up into small pieces. Pour a wine-glass of any kind of wine over it, and grate nutmeg or cinnamon.

Then beat the whites of six or eight eggs very light and when light, beat gradually into them a quarter of a pound of finely pulverized sugar. Pour the eggs on the top of the dish and brown in a very hot oven.

Meringue Pudding

One pound of powdered sugar, the whites of three eggs, the grated peel of two lemons, the juice of one. Beat the eggs to a stiff froth, then gradually add the sugar, lemon peel and juice. Place twelve "lady's fingers" double at the bottom of a dish, and pour in the "meringue." It should not be baked at all; it may be lightly browned on top with a hot iron held over it, or served without, as the icing hardens in a few minutes.

To be eaten cold.

If the cake cannot be procured, it is very nice without it.

Bread Meringues

One cupful of sugar, one table-spoonful of butter, the yolks of four eggs, one pint of grated bread-crumbs. Season with the rind of one or two lemons grated; stir in a quart of new milk, butter your dish, and bake in a quick oven.

Take another cupful of sugar, and the beaten whites of the eggs; season with the juice of the lemon, spread it

on the top of the meringue when it is nearly cold, and bake for half an hour.

Fried Toast

Cut a loaf of "baker's" bread into slices and toast it nicely. Make a rich custard, seasoned with wine, nutmeg and cinnamon; let the toast soak in the custard for three or four hours, then take it out and fry it in nice butter quite brown. Take what is left of the custard, and add as much more wine and melted butter as will make it a rich sauce. Put into it one pound of stoned raisins. Let it stew some time, and just before sending it to table, pour it hot over the toast.

Instead of custard, a pint of cream, richly seasoned with wine, nutmeg, cinnamon and sugar, may be used.

Birds' Nest Pudding

Pare and quarter tart apples, and place them in a buttered dish or tin. Then make a batter of three eggs, a cupful of sugar, half a cupful of sour cream or milk, a little salæratus, and a little salt. Pour in the batter, and bake thirty-five minutes.

A Celebrated English Pudding

Half a pound each of beef suet well picked, powdered white sugar, and bread-crumbs grated very fine, two eggs, and the grated rind and juice of one lemon; all well mixed together, and boiled for two hours.

Cherry Douci

Stone the fruit, and stew with sufficient sugar. Slice some "baker's" bread, after having pared off the

crust, and butter it. Alternate bread and fruit and grated nutmeg, finishing with bread. To improve it, add a glass of brandy. The whites of two eggs, just beaten, to be laid on the top. Bake it a rich brown. One hour and a half will bake it properly.

Aufloffe

Stone two quarts of cherries, and sprinkle over them two table-spoonfuls of sugar, and a little cinnamon. Put in a bowl, three table-spoonfuls of toasted rusk or stale bread, pounded fine, three table-spoonfuls of sugar, five table-spoonfuls of sour cream, and the yolks of four eggs. Mix, and stir it well. Then beat the whites of the eggs to a stiff froth, stir them into the bowl with the other ingredients, pour all over the cherries, and bake about forty-five minutes, in a moderate oven.

Orange Fool

Sweeten the juice of three oranges, and mix it with three eggs well beaten, and a pint of cream. Set the whole over a slow fire, and stir until it becomes pretty thick, but it must not boil. Then pour it into a dish, to be eaten cold.

To Make Puff Paste

Two ounces less of butter than flour, is the proportion.

The paste should be of a light brown color. If the oven is too slow, it will be soft and clammy; if too quick, it will not have time to rise as high as it ought.

Sift the flour through a hair sieve, into a broad deep pan. Lay aside one quarter of it, in a corner of your

paste board, to roll and sprinkle with. After washing, squeeze the butter hard with your hands, and shape it into a round ball. Divide it into four equal parts, lay them on one side of your board, and have on hand a glass of cold water. Cut one of the four pieces of butter into the pan, as small as possible. Wet the contents of the pan gradually, with a very little water (too much will make it tough), and mix it well with the point of a knife (large case knife); do not touch it with the hand. When the dough is shaped into a lump, sprinkle some of the flour, that was laid aside, on the middle of the board, and lay the dough upon it, turning it out of the pan with the knife. Flour the rolling-pin and the lump of paste, roll the paste out thin, quickly and evenly, pressing on the rolling-pin very lightly. Then take the second of the four pieces of butter, and, with the point of your knife, stick in little bits, at equal distances, all over the sheet of paste. Sprinkle over some flour, and fold up the paste. Flour the board and rolling-pin again, and then a little flour on the paste, and roll it out a second time. Stick the third piece of butter all over the sheet, in little bits, throw on some flour, fold up the paste, and sprinkle a little more flour on the dough and on the rolling-pin. Roll it out a third time, always pressing it lightly. Stick it over with the fourth and last piece of butter, throw on a little more flour, fold up the paste, and then roll it to a large round sheet. Cut off the sides, so as to make the sheet of a square form, and lay the slips of dough on the square sheet. Fold it up with the trimmings inside, lay it on a plate, and set it away in a cool place, but not where it will freeze, as that will make it heavy.

Having made the paste, prepare the pudding. When done, bring out the paste, flour your board and rolling-pin, and roll out your paste with a *short,* quick stroke; pressing the pin rather harder than when you put in the butter. If the paste rises in blisters it will be light, unless spoiled in baking.

Excellent Method of Icing Tarts

Brush the paste over with cold water, and then sift pounded sugar very thickly over it before it is put into the oven.

Mince Pie without Meat

Of the best apples six pounds, pared, cored and sliced; of raisins and fresh suet, each three pounds, likewise minced. To these add of mace and cinnamon a quarter of an ounce each, and eight cloves, in finest powder; three pounds of the finest powdered sugar; three-quarters of an ounce of salt; the rinds of four and juice of two lemons; half a pint each of wine and brandy; one or two quarters of citron. A little of the rind and some of the juice of oranges are a great addition.

Mince Meat for Pies

One fresh tongue, weighing one and a half pounds; boiled, skinned, and when cold, chopped fine; two pounds of raisins, washed and stoned; three of currants washed and dried; six large pippins pared and chopped; the grated rind of three lemons and juice to the taste; two pounds of sugar; half an ounce of mace; half an ounce of cloves; half an ounce of cinnamon;

three nutmegs grated in one pint of wine, one pint of brandy and three pounds of suet. Citron sliced to the taste.

Mock Mince Pie

Four cupfuls of bread crumbs or apples.
Three eggs.
Half a pound of raisins.
Half a pound of currants.
One cupful of vinegar.
One cupful of sugar.
One cupful of molasses.
One tea-spoonful of soda.
Four cupfuls of water.
Spice to the taste.

Apple Pie

A quarter of a peck of pippins or one and a half pounds of other apples; three-quarters of a pound of sugar; eighteen cloves; the peel and juice of one lemon; grated orange peel and a lump of butter. Quarter the apples, take out the core and slice them in thin pieces, pack tight a layer of apples and one of sugar, the flavoring or seasoning interspersed. No paste at the bottom, but at the top and sides. When the paste is done remove the coals from above, but keep them below to stew the apples.

Apple Pie

Soak seven water crackers or soda biscuits in three tea-cupfuls of boiling water, pound and let them stand until they are entirely soft, then add three tea-cupfuls of sugar, and the juice and rind of one lemon, all well

mixed together; bake in a rind of paste. The rind of the lemon must be grated off upon a lump of sugar until it is all grated.

N.B.—Put all through a sieve, if you please; it makes it nicer, but it is not absolutely necessary.

Rhubarb Pie

Peel the stalks, cut them in small pieces, and stew them till very soft in a little water; when done, mash and sweeten with sugar; set it away to cool; make a puff paste, and bake as other pies. Some prefer it without stewing, cutting the stems in small pieces, and strewing sugar over them before the crust is put on. These pies will lose their fine flavor after the first day. They take less sugar than gooseberries.

Apple Charlotte

Pare and slice a quantity of apples; cut off the crust of a loaf of bread, cut it in slices and butter them. Butter the inside of a dish, and place buttered bread all around, then put in a layer of apples, sprinkle with lemon-peel grated fine, and a considerable quantity of brown sugar, then another layer of buttered bread, then apples, lemon and sugar, and so on until the dish is filled, squeezing the juice of lemons so that every part shall be equally flavored. Cover up the dish with the crusts of bread and parings of the apples to prevent it from burning. Bake an hour and a quarter, then take off the pieces and crusts, and turn it out in a dish. The brown sugar adds greatly to the richness of the dish.

Miraton of Apples

Scald the apples well, reduce them to a pulp, and pile them high, upon the dish in which they are to be served. Boil a tea-spoonful of grated lemon peel and six or eight lumps of sugar in a tea-cupful of water. Then add the yolks of three eggs and the white of one; half an ounce of butter; a spoonful of flour; and one of brandy. Mix the whole together over the fire, and stir until quite smooth. Pour it upon the apples, then beat the whites of the other two eggs to a froth, put them over the miraton, just as it is going into the oven, and sift some sugar over it. The oven must be slow. It takes fifteen or twenty minutes to bake.

Pomme au Beurre

Peel the apples, and remove the core without cutting them through, taking care not to break them. Cut slices of bread the circumference of the apple, butter a dish, put in the bread and place an apple on each slice. Fill the hole made by the removal of the core with sugar, (brown sugar is richest), and a piece of butter the size of a walnut. Put them into a gentle oven and renew the butter and sugar several times. They will take twenty minutes or half an hour to bake. Be very careful not to let the apples burn, or lose their shape.

Pot Apple Pie

Make the paste, roll it out, and place it in a deep plate or dish. Then pare and slice the apples, and pile them up in the dish. Put over them a top crust, and bake in an oven. When the apples are done, take off

the top-crust and sweeten them. Put the top-crust into another dish and turn the pie, bottom up, on it, making now, what was the bottom crust the top one; and serve.

To be eaten with cream, nutmeg, and sugar.

Orange Marmalade Tarts

Line pans with puff paste. Take four ounces of sweet almonds; four ounces of sugar, sifted; one ounce of melted butter, but be particular it is not oily, and wash the salt out of it before you melt it; and the yolks of four eggs. Pound the almonds as fine as possible, with rose-water. Mix first the eggs and sugar, then the almonds, and lastly the butter. Mix all gradually together, to a kind of paste. Half fill your pan with orange marmalade, cover it with the almond paste, and bake in a quick oven until of a light brown. Then slip them out of the tins, and serve.

To be baked in small puff pans.

Potato Paste for Apple Dumplings

Take six large potatoes, boil and mash them through a colander; put in a dessert-spoonful of butter and the same of lard, and flour enough to make it roll out. Dip a cloth in hot water, flour it, roll the paste in it, put it then in the colander, and fill it with the apples. Paste up the place where the dumpling is closed with a paste made of flour and cold water.

French Apple Fritters

Take the yolks of six eggs and the whites of three. Beat them well, and strain them. Then add a pint of

milk, a *very little* ginger and salt, half a nutmeg grated, and a glass of brandy. Make it into a thick batter with fine flour; slice some apples in rounds, first taking out the cores, dip each slice into the batter, and fry them in boiling lard, over a quick fire.

Apple Fritters

Stew some apples, and pulp them through a colander, To a light quart of flour, put a pint of the apples, a tea-cupful of milk, and one egg. Beat all well together. Drop the batter from a spoon into boiling lard, and fry a light brown.

Small Fritters

A pint of milk; four ounces of flour; two ounces of butter; and a table-spoonful of sugar. Put this into a saucepan, and stir it over the fire until it becomes a thin paste. After it cools, stir in the yolks of four eggs; beat the whites separately, and stir them in. Have your lard boiling, and drop in the batter in lumps as large as a walnut.

Spanish Fritters

Make up a quart of flour, with one egg well beaten; a large spoonful of yeast; and as much milk as will make it a little softer than muffin-batter. Mix it early in the morning. When well risen work in two spoonfuls of melted butter. Make it in balls the size of a walnut, and fry them a light brown, in boiling lard.

Eat with wine and sugar, or molasses.

Fritters

One and a half pints of flour, one pint of milk, and three eggs. Boil the milk, and thicken with a little more than half of the flour, and when cold, beat in the eggs and the other part of the flour. Drop from a spoon into boiling lard.

Bread Fritters

Cut slices of bread nearly an inch thick. Beat together some cream, sugar, eggs, and spices. Pour over the bread, and, when well soaked, fry of a nice brown, and serve with a sauce made of butter, sugar, and wine.

Orange Fritters

Peel three or four oranges, carefully taking off every scrap of the white part without breaking the thin inner skin, and tear these into the natural divisions of the orange, dividing each into six or seven pieces, according to the size of the fruit. Dip each piece into a light batter. Fry them (not too dark) in hot lard, drain well, and send to table immediately, piled high on a napkin in your dish, with powdered sugar sifted over them.

Balloon Fritters

Six eggs.
One light pint of flour.
One pint of water.
A dessert-spoonful of butter, boiled in the water.

Scald the flour with the boiling water and butter, and beat it until cold. Beat the eggs separately, as

light as possible, add the yolks to the batter, and just before baking, stir in the whites.

Fill a skillet with lard, and when it boils, drop in the batter, a table-spoonful at a time. They will fry in a few moments.

To dry them from the lard, place them, in a warm oven, on a dry towel, for a short time before serving.

To be eaten with wine and sugar.

The lard may be used again.

Pancakes (French Receipt)

One pint of flour, six eggs, and powdered sugar to the taste; half a glass of milk, a little rum, and orange flower water to flavor it. Fry them as thin as possible, and serve several in a pile. They should be as thin as wafers.

To be eaten with wine and sugar.

Pancakes

One pint of flour.

A full table-spoonful of butter.

One pint of milk.

One egg.

Work the butter in the flour, until it has quite disappeared. Beat up the egg, and pour on it some of the milk, so as to be able to stir in the flour, and thin it with the rest of the milk afterwards. If still too thick, add more milk. Put a large table-spoonful of lard in a "spider," and when boiling, pour in half a tea-cupful of the batter. When the pancake is brown on one side, turn it.

For each pancake add an even table-spoonful of lard.

Pancakes of Buttermilk

One quart of flour.
A pint and a half of buttermilk.
One egg.
A light tea-spoonful of salæratus.
All well beaten together, and fried as in "pancakes."

DESSERTS

Custard Ice-Cream

Make a rich custard. To a quart of custard put one pint of cream; the custard must be taken from the fire boiling, and the cream well stirred in. It should be well stirred until frozen.

For peach leaf ice-cream, nine leaves to a quart.

If lemon, the rind of one to a quart.

If vanilla, half a bean to a quart.

Lemon Ice-Cream

One quart of rich cream, half a pound of loaf sugar, and one very large or two small lemons. Rasp the rind off the lemon with the sugar instead of a grater, but be particular in not getting to the white, which will make the cream bitter. Dissolve the sugar in the cream, and add the juice of the lemon, stirring it all the time to keep it from curdling. Freeze it without boiling the materials.

Vanilla Ice-Cream

To one quart of cream, put half a pound of sugar, and half a vanilla bean. To be beaten while freezing, and allowed to stand a little while before using.

The freezer must be well packed in coarse salt and ice, and the salt well wiped from around the top before the cream is put in.

Peach Ice-Cream

Three quarts of fruit; three quarts of cream; three pints of loaf sugar. Cut up the peaches and sprinkle with the sugar an hour or two before you are ready to freeze. Then mix with the cream and freeze.

Plombiere

One pint of scalded milk; one pint of cream; one teaspoonful of isinglass; one handful of stoned raisins; one ounce of citron; shreds of preserved pine-apple, ginger or cherries; four table-spoonfuls of wine; a little extract of almonds; the whites of four eggs beaten to a froth; and sugar to the taste. Mix all together, put into a freezer and freeze.

French Receipt for Ice-Cream

To one quart of milk, the whites of five eggs, very little beaten, *not* to a froth. Sweeten to the taste. Have ready a table-spoonful of nice butter (from which all the salt has been carefully washed) and a table-spoonful of rice-flour creamed together. Stir it immediately into the eggs and milk, and let it boil up, stirring it all the time to keep it from turning. When it is cool, add a pint of cream, or if you have no cream, two table-spoonfuls of butter, washed and beaten to a cream, and a table-spoonful and a half of rice-flour. Flavor with vanilla, lemon or orange, as you fancy, and freeze.

Pine Apple Ice

Grate two pine-apples. Squeeze the juice gently; if squeezed too hard it will be bitter. Add the juice of

four fine oranges. A little lemon juice improves it. Water and sugar to the taste. Freeze.

Currant Ice

Boil the currants and strain them. To a pint of juice put one quart of water, and sugar to the taste.

Orange Ice

Take as many oranges as you wish. Halve them, and press the juice from them. Take the pulp carefully from the rind, and put it in a bowl. Pour a little boiling water on it, stir well, and strain through a sieve. Mix this and the orange juice together, and stir in as much loaf sugar as will make a rich syrup. If the oranges are fresh and fine, rub some of the sugar on the rind, to extract the essence. A very little lemon juice is an improvement, as it gives piquancy to the sweetness of the orange juice.

Ponci à la Romani (Translated from the Italian)

Take two pounds and a half of double refined sugar. Beat the peel of three oranges very fine, then put the juice of eight fine oranges, and lemons, in such proportion that the mixture will be neither sour nor sweet. Add the whites of four eggs, and put all through a cloth into the freezer. At the moment it is to be served, put in rum, and beat it well together.

To every ten punch-glasses, add a half glass of rum.

Orange ice is made in the same manner, except omitting the whites of the eggs.

Roman Punch

To one gallon of water, allow one pint of wine; one pint of old rum; half a pint of French brandy; the rinds of four lemons rubbed on sugar, and the juice of two. Sugar to the taste, but it must be well sweetened as it loses in freezing. If it is too weak, add a little more brandy. Commence freezing early in the day, as it takes a long time to freeze.

Regent's Punch

One bottle of champagne.
Half a bottle of noyeau or curaçoa.
Half a pint of best brandy.
Two tea-cupfuls of a strong decoction of green tea.
The grated peel of one lemon.
Sugar to the taste. Mix well, and freeze.

Calf's Feet Jelly

Boil a set of feet (four in number), if large, in four quarts of water; if small, in three quarts. Boil gently until the meat drops from the bones and the water is reduced to two quarts. It will take from five to six hours. Strain and set it aside until next day in a large earthen pan.

Before using, remove carefully every particle of fat from the top, and the sediment from the bottom. The least particle of fat will cause the jelly to be cloudy.

To each quart of stock:
One and a half pounds of sugar.
One pint of wine.
Half a tumbler of brandy.

One tumbler of lemon juice, and the peel of four lemons cut in thin strips and thrown in just before the jelly is taken from the fire. A small quantity of mace or cinnamon to the taste, the whites of six eggs strained through a coarse cloth. The smallest portion of yolk will prevent the jelly from being clear.

Mix all the ingredients together in a bell-metal skillet, set it on the fire and boil hard for twenty minutes, but do not stir it. Then throw in a tea-cupful of cold water and boil it for five minutes more, then take the skillet off the fire and set it on one side, keeping it closely covered for half an hour. Then pour it into a flannel jelly-bag previously wrung out in hot water, place it near the fire, and let it remain until it has done dripping. If the first that runs out is not clear, return it to the bag; and if it continues to be cloudy, empty the bag, wash it, put in the jelly and run it over again.

It is best to use a jelly tin, if one can be procured. Some persons throw the lemon peel in the bowl into which the jelly drops from the bag. After peeling, it must be cut in strips as long and thin as possible with scissors.

Gelatine Jelly

To four ounces of gelatine, put three quarts of water, reserving a pint to add while it is boiling. The gelatine must first be washed in a little cold water. Season, clarify and run it off as directed for calf's feet jelly. To the above put a tumbler full of lemon juice, the peels of six lemons, the whites of eight eggs with their shells, one quart of wine, three-quarters of a pound of sugar to each quart.

Wine Jelly with Gelatine

One ounce of "Cox's Gelatine" to every quart of water put on to boil. Before it becomes heated, throw into every quart of water the whites of four or five eggs and shells (the eggs a little beaten), a little cinnamon, the rind and juice of two lemons (the rind pared very thin and cut in strips with scissors). A cupful, or a little more if you like it, of wine to every quart; sugar to the taste. As soon as it boils up clear, pour it into the bag.

Orange Jelly, without Boiling

Take the juice of eight sweet oranges, and one lemon, and part of the peel rubbed on the sugar. Dissolve an ounce of isinglass in half a pint of water, mix with the juice, sweeten to the taste, strain and pour the mixture into blanc-mange moulds. Set it in a cool place.

Jelly without Boiling

To one package of "Cox's Sparkling Gelatine" add one pint of cold water, the juice of three lemons and the rinds pared very thin. Let it stand one hour, then add one quart of boiling water, one pint of wine, and one and a half pounds of crushed sugar. When the sugar is dissolved, strain the lemon rinds out, and set it away to cool.

Rum Jelly

To three pints of white wine, a pound and a half of loaf sugar, an ounce and a half of isinglass dissolved and strained, three table-spoonfuls of old rum, same of peach brandy. Add the whites of four eggs, beaten

light. Stir all well together and let it boil about five minutes, then strain it through a cotton jelly bag until it becomes transparent. Put it into moulds.

Reud Gruid (A Danish Receipt)

Squeeze three quarts of currants through a cloth, and add water until it makes four quarts of juice. Put this over the fire, and add two pounds of sugar; cinnamon and lemon to the taste. Skim it well, and when boiling, add a scant pound of the finest sago. When the latter is transparent, pour it into moulds.

When cold, serve it with cream.

Fruit Jelly (A Danish Dish)

Two quarts of good cranberries will make one good-sized mould of the jelly. Put them on the fire, cover with water, and stew them until sufficiently soft to squeeze through a bag. To two quarts of juice, put half a pound of loaf sugar. Let it boil, skimming it all the time. While boiling, throw in a very scant quarter of a pound of fine pearl sago, and as much vanilla as you think will give it a little flavor. Cook it until the sago is perfectly transparent. Make it very cold, and eat with cream. Mould like blanc-mange.

The juice of any fresh fruit will do.

Russian Jelly

Take calves' feet jelly, seasoned and clarified, and dissolve it by the fire, being careful not a lump is left in it. When dissolved, place it in a tin pan over ice, and

beat it up with a whisk, as you would float. While you are beating it, squeeze gradually the juice of a lemon, or more if necessary, until it turns perfectly white, like the white of egg beaten up.

When it is light, like float, and pure white, put it into a jelly or blanc-mange mould, and set it on ice until wanted. Then turn it out.

Broken jelly, not fit to bring to the table, will in this way make a delicious dish. A large tea-cup and a half of melted jelly will suffice to make a large mould.

Maraschino Jelly

Mix six liqueur glasses of Maraschino with a quart of clarified calves' feet jelly. Peaches or other fruit, cut in quarters, may be added.

Rum punch, curacoa, noyeau, are made with the same quantities as the above.

Also with eau-de-vie.

Maraschino Jelly

Beat up the white of an egg to a stiff froth, and then stir it hard into three wine-glasses of pure water. Put twelve ounces of the best loaf sugar, powdered and sifted, into a preserving kettle. Pour into it the white of an egg, and water and stir it until dissolved. Set it over a moderate fire, and boil and skim it until the scum ceases to rise, then strain it through a fine sieve.

Have ready one and a half ounces of isinglass that has been boiled in a little water until quite dissolved. Strain it, and while the boiled sugar is lukewarm, mix it with the isinglass, adding a pint of maraschino and

the juice of a large lemon, and run it through a bag into a mould.

Instead of maraschino you may make it of champagne, Madeira, or rum, should you prefer it.

Charlotte Russe, with Isinglass

In the morning whip up two quarts of cream, and put it to drain on a sieve. In the afternoon make a rich custard with one quart of milk and the yolks of twelve eggs, and flavor it with vanilla bean. Add to this when cool, one and a half ounces of isinglass, which has been dissolved in water sufficient to cover it. Place a tin vessel on ice and put into it the custard and cream in alternate spoonfuls, whipping it all the time with a paddle. Have some sugar pounded and sifted, and sweeten it as you mix. When the spoon will leave a mark in the mixture, it is ready for the mould, which must be prepared before you begin to combine the cream and custard. The mould must be packed without a moment's delay in ice and kept there until about to be used. It is always better if made the day before.

The moulds are prepared by lining them with lady-finger sponge cakes. Begin by cutting them transversely and fitting them closely in the bottom of the mould. Then with a small circular cutter remove the points from the middle, and fill in the hole thus made with a piece of cake cut by the same cutter. This done, trim even the sides of the cakes, and line the mould around, putting the glazed side next the mould. The pieces must be pressed closely together, or the custard may run through and spoil the appearance of the dish.

Charlotte Russe, with Jelly

Mix with the yolks of four eggs, about a quarter of a pound of white sugar pounded very fine, and to this add a pint of new milk. Put it on the fire until it just begins to thicken, then add to it half a pint of very thick, or rather strong, calves' feet jelly. Strain it all through a thin linen cloth. Take a pint of very rich cream, and whip it in a pan over ice until it looks like float. Put the whipped cream on a dish, and put the custard in the same pan on the ice from which the cream was taken. Stir the custard on the ice with a paddle until it becomes thick like jelly, then add the cream very lightly. The cream may be seasoned with orange-flower or vanilla previous to being whipped up. The mixture will look like light sponge cake before it is baked. A tin mould must be previously prepared with lady-finger cakes around it and at the bottom. (See above receipt). Pour the mixture into it, and set it on ice until wanted, or it will fall. The jelly must be very stiff and strong, and the cream very rich. A deep tin pan is the best to beat it in.

When put into a mould like blanc-mange it is called "Bavarois."

Bavarois

To fill two pint moulds, take one pint of rich cream. Sweeten and flavor to your taste. Beat it with an egg-whisk, until it is stiff, putting in a small quantity of gelatine.

Bavarian Cream

One pint and a half of cream. Season with the rind of a lemon grated on sugar, and two table-spoonfuls of

juice. Sweeten to your taste. Whip (not churn) the cream on ice. Dissolve a quarter of an ounce of "Cox's Sparkling Gelatine" in a little water, and after the cream is whipped, lightly stir it in. To do so, put the whipped cream in a tin or sieve over ice, put another tin on ice beside it, take two or three table-spoonfuls at a time and put it in the tin, with a few tea-spoonfuls of the dissolved gelatine, and whip it lightly in. When well incorporated, put a few more table-spoonfuls of the cream as before, and then a little more gelatine, until all is well whipped together. When it begins to thicken, put it into a mould on ice and salt. Place a piece of paper over it, and then a tin plate. The colder it is, the better.

If the gelatine is all whipped in at once, it will not be light.

Bavarian Cream, with Custard

Take one pint of cream and whip it light, placing it on a sieve to drain. Take another pint of cream, and make a custard, with the yolks of four eggs. Strain into this custard half an ounce of isinglass, and season to your taste. Place it on the ice, and when it begins to thicken, beat in the whipped cream. It should be the thickness of sponge-cake batter. Then pour it into moulds, and keep it on ice until sent to table.

Spanish Cream

One box of gelatine, one pint of milk, let the gelatine soak for an hour in it. Boil two quarts of milk. Beat the yolks of twelve eggs, and beat the whites separately. Sweeten to the taste. Then strain the gelatine into the

yolks, stir in the whites, and then pour in the boiling milk.

Put all back into the saucepan, and let it thicken.

It is best seasoned with vanilla, which should be boiled in the milk.

Spanish Cream

One and a half pints of milk, half an ounce of isinglass, the yolks of six eggs. Make this into a custard. Beat the whites to a stiff froth. Pour on them the custard, and when quite cool, put the mixture into blancmange moulds. Season with orange flower water, or any seasoning you may prefer.

Léche Crême

Beat up three eggs, leaving out two of the whites, and add to them gradually a pint and a half of milk. Then mix very carefully four table-spoonfuls of very fine wheat flour, and two ounces of finely pulverized loaf sugar, with grated lemon peel to give a fine flavor. Boil these ingredients over a slow fire, stirring constantly to prevent burning, until the flour is quite dissolved. Prepare a shallow dish with some sponge cake at the bottom, and when the crême is sufficiently boiled, pour it through a sieve upon the cake.

N.B.—This delicious dish is always served upon the table cold. Just before sending up, some very finely powdered cinnamon should be dusted pretty thickly over it.

Italian Cream

A pint of thick cream, half a pint of milk, two gills of Madeira wine, one of rose-water, and sugar to your

taste. Dissolve an ounce and a half of isinglass in a gill of boiling water. Add the sugar to the milk and cream, then the wine and rose-water; beat these ingredients thoroughly, then gradually add the isinglass. Pour in moulds, and put in a cool place.

Trifle

Lay macaroons or sponge cake on the bottom of the bowl in which it is to be served. Pour over them as much Madeira wine as they will absorb. Then pour over them a cold rich custard, on which pile high a very light whip made of cream, sugar and a little wine. It is better made the day before it is to be used. See "Whips without eggs."

Whipt Cream

Beat the whites of eight eggs very light. Add a quart of thick cream, wine and sugar to the taste, whip it up with a whisk, take off the froth with a spoon, and fill your glasses.

Whips with Eggs

One quart of cream, one pint of wine, half a pound of sugar, juice of one lemon, the whites of four eggs. Beat to a stiff froth, put on a sieve to drain.

Whips without Eggs

One quart of cream, season with wine and sugar to taste. Churn, with a whip churn, to a stiff froth. As it thickens put it on a sieve to drain. Put a little of the seasoned cream in the bottom of the glasses, and fill up with the churned cream.

Spanish Whips

One quart of the richest and perfectly sweet cream, beat up to a froth, with an egg-beater, not with a whisk as is usually done. Fine powdered loaf sugar to the taste, gradually beaten in. The wine must be put in very gradually with one hand, while the other must all the time without intermission beat slowly the sweetened cream until you feel it perceptibly thicken under the hand, then as rapidly as possible beat it, till it is perfectly *light, thick* and smooth. To make these whips in perfection, it is necessary to beat them with great force and rapidity after the wine is in, or it has thickened.

Chantilly Cream (For Meringues)

Pack a quart of very rich thick cream in ice, for two hours; then mix with it six ounces of fine powdered sugar, and a pinch of powdered "gum dragon" (to be got from the apothecary's), and beat it well with a whisk. As the froth gathers, skim it off and put it on a sieve, where it must remain until you are ready to put it in the meringues. This must be done as short a time before they are eaten as possible; nor should the cream remain a long time on the sieve. It may be seasoned with vanilla, by boiling a little in milk and adding to the cream.

Apple Sago, with Wine

Put a cup of pearl sago on to boil, in water, but take great care not to let it burn. Pare, and slice very thin, six good-sized apples, and chop them up. When the sago is done, add a glass of wine, and sweeten to the taste. Grate lemon-peel over the apples, and stir them

into the sago. Put it on the fire again, and let it thicken until the apples become tender.

Put into moulds, and eat with cream or custard.

Apple Sago

Soak one tea-cup of sago. Put it on to boil, with one quart of water, and a stick or two of cinnamon. When dissolved, stir in a plateful of apples sliced *very thin*. If the apples are ripe, there is no necessity to scald them; but if hard, they had better be scalded, to cook them. Grate in a lemon, and sweeten with loaf sugar to your taste. Put it on the fire for a short time, in pans. When cold, turn it out. Any flavor that is preferred can be used.

To be eaten with cream.

Baked Custard

Boil a quart of milk; having previously sweetened it with two custard cups of white sugar. While it is cooling, beat up the yolks of eight eggs, and when the milk is cool, add them to it; put it then in the cups, and set them in water up to the handles, in the oven. When it comes to a boil, let it boil nine minutes. Season to your taste.

The above will fill ten custard cups.

The milk must be quite cool before the eggs are added.

Season with anything you like.

Boiled Custard

Boil a quart of milk, and sweeten it to your taste. Beat nine eggs, leaving out five whites. Pour on the eggs a cupful of cold milk; then add the boiling milk

gradually, stirring the eggs all the time to keep them from turning. Wash out the saucepan; strain the custard into it again, through a linen cloth; then boil it until it is as thick as you desire it.

Plain Boiled Custard

Boil in a quart of milk, a stick of cinnamon, lemon, or orange peel, and sugar to the taste. As soon as it boils, pour it on the yolks of eight eggs, beaten light, stirring it all the time. Having washed out the saucepan in hot water, return the milk and eggs, and boil until it begins to thicken a little; strain through a sieve, and set aside until cold.

Custard with Wine

Boil one quart of milk, with cinnamon; add mace and orange peel enough to flavor it. Beat the yolks of sixteen eggs and two coffee-cups of powdered sugar well together. Pour the boiling milk through a sieve upon the eggs, stirring well all the time; add one coffee-cup of wine, and a table-spoonful of rose-water. Mix these ingredients well; then put them into a kettle over the fire, stirring all the time until sufficiently boiled.

Crême Brulée

Make a rich custard; eight eggs to a quart of milk. Put a spider on the fire; throw in a table-spoonful of brown sugar and let it burn, but not too much. When it is as dark as taffy, add a tea-cup of boiling water. Let it stand a minute, and add as much of it as is necessary to flavor the custard.

This makes a very nice ice, when frozen.

Netherwood Trifle

Bake a sponge cake in a plain round mould. When it is done, cut out the middle, leaving a thin outside of the cake about an inch in thickness, and at the bottom about an eighth of an inch. Pour in a little wine to moisten the bottom of the cake. Then put in a little preserves, slice citron or orange, and then fill up the cake with a rich custard, and on the top of that pile up whipped chantilly or plain cream. This is a delicious dessert.

St. Thomas Cordial Trifle

Saturate with cherry brandy, or any nice cordial, a sponge cake, baked quite flat on the top. Just before sending to the table, put lightly on the top of the cake a rich whip made of cream, wine and sugar.

Apple Island

Take green apples, coddle them with a *little* water so that they may be firm. Rub them through a sieve, sweeten with loaf sugar and season with lemon peel and nutmeg to the taste. Beat up the whites of five eggs to a stiff froth. When the apples are cold, unite them with the eggs, and beat up the whole quite stiff.

Flummery

One quart of stock, the yolks of six eggs beaten light, half a pound of sugar, half a pint of wine, half a pint of cream. Let it boil up, and stir until nearly cold.

Rice Flummery

To one large cup of rice flour, take one quart of new milk. Put on a vanilla bean with the milk to boil. Smooth the rice flour down to a paste with some milk, and when the quart of milk boils, pour it on the rice flour. Sweeten it, and put it on the fire, stirring it all the while. When it is done it will be about the consistency of thick mush.

To be eaten with a rich custard.

Blackberry Flummery

Stew three pints of blackberries with one pint of sugar—soak a tea-cup full of ground rice—and when the berries have been stewing about fifteen minutes, stir in the rice, and stir the whole time until it becomes thick. This should be eaten cold with cream, and will keep two days.

Oeufs aux Macaroons

Take six eggs, keeping out the whites of three. Put them in an earthen pan with two macaroons, orange flower-water, lemon peel cut very fine, an ounce of melted butter, and a pinch of salt, all beaten together. Cook it in the "Bain Marie," in the dish in which it is to be served. When the eggs are nearly cooked, glacé it on the top with sugar and a hot shovel.

If you have no "Bain Marie," set it in a pan of water, which in boiling will cook the eggs sufficiently.

Wine Blanc Mange

Pour a pint of hot water upon an ounce of isinglass. When it is dissolved, add the juice of three lemons, the

grated rind of one, the yolks of six eggs well beaten, half a pint of white-wine, a pound and three-quarters of loaf sugar. Let it boil, then strain and put into moulds.

Blanc Mange

Dissolve one ounce of gelatine in enough water to cover it (about half a pint).

Set one quart of cream near the fire but not over it; and, when warm, strain the gelatine, which should be of the same temperature, into it. Sweeten and flavor to the taste; strain the cream through muslin and set it aside, stirring it occasionally until it begins to thicken; then stir well and pour into moulds.

If poured into the moulds too soon, the milk will separate and settle at the bottom.

Blanc Mange, with Almonds

One quart of rich fresh cream to one ounce of gelatine, dissolved in enough cold water to cover it, about half a pint. Sweeten the cream. Blanch off the skins of one ounce of almonds, and pound them to a fine paste. Stir the gelatine into the cold cream, strain it, and then add the pounded almonds, stirring until it begins to thicken; and then mould.

Chocolate Blanc Mange

One-third of a cake of chocolate grated, one quart of milk, or cream is better, half a package of gelatine, two eggs, one cup of sugar. Soak the gelatine in a little water, add the chocolate, milk and sugar, and let all boil for about five minutes; then pour it on the eggs,

return it to the saucepan, and replace it on the fire for a minute; add vanilla. Pour it into a bowl, and allow it to stand, stirring it occasionally, until it begins to thicken or is nearly cold; then pour it in the moulds.

If put into the moulds too soon, the chocolate separates from the rest of the ingredients.

Rice Flour Blanc Mange

Half a pint of rice flour, mixed with a small quantity of cold new milk. When smooth, pour on it one quart of boiling milk already sweetened, and stir it constantly before the fire until it thickens. Flavor with rose or peach water, and pour it into moulds.

It is generally served with cream and sugar.

Arrow-root blanc-mange may be made in the same way, using only two table-spoonfuls of arrow-root.

Blanc Mange

To one quart of milk, take a quarter of a pound of sugar, a handful of Irish moss, after it has been well washed in clean water. Put it into a porcelain kettle, and boil it until it thickens; then strain it, and flavor with vanilla, or what seasoning you prefer. Pour it into moulds, and set it in a cool place.

Almond Snow-Balls

A quart of new milk, sweetened to the taste and put on to boil. When boiling, sprinkle in gradually, a little at a time, six table-spoonfuls of ground rice, stirring it all the time until it thickens and becomes like starch,

when it will be done. Pouring it from the pan while boiling, it will become clear. When a little cool, season with one tea-spoonful of essence of bitter almond, and one of vanilla. Pour it in small tea-cups, which should be previously rubbed with butter to make them turn out nicely. Put them on ice, and just before dessert is served up, turn them out on a deep dish, and pour rich cream over them, without seasoning.

If after they are boiled they should appear too thick, pour in a little more milk, stirring it all the time, and boil again, or it will not mix well.

The rice should be ground in a clean mill kept for the purpose, and *not* to a paste. With the addition of more milk, it can be served in glasses, and is so good an imitation of "Almond Creams" that few can tell the difference.

Honey Comb of Cream

The juice of one lemon strained and sweetened, one pint of cream sweetened, and one egg whipped up very light together. As it rises, take off and lay it on the lemon juice, which must be previously put at the bottom of the dish or bowl in which you intend to serve the honey-comb.

Yellow Almond Creams

A quarter of a pound of almonds, blanched and beaten fine with a little rose water; the yolks of four eggs well beaten, a pint and a quarter of cream. Mix all well together and stir over a chafing dish until it is thick.

Almond Cream

One quart of cream, or good milk; one pound of blanched almonds. Pound them fine with rose water to keep them from oiling, adding a spoonful at a time. Let the cream boil, and then put in the almonds by degrees, stirring it all the time until it thickens. Then take it off and sweeten to your taste.

Almond Cream

Three-quarters of a pound of almonds, blanched in hot water, three-quarters of a pound of sugar, one quart of cream or new milk, the whites of two eggs. Pound the almonds fine with a little rose water to keep them from oiling. Put them on the fire with a little milk and boil until soft. Press them through a sieve with a silver spoon. If sufficiently boiled, all will pulp through. Mix them with the other ingredients, return all to the fire, and let it boil, stirring continually until it thickens. If necessary, add more rose water.

Chocolate Cream

Scrape into one quart of thick cream, one ounce of the best chocolate, and quarter of a pound of sugar. Boil and mill it; when quite smooth, take it off and leave it to get cold, then add the whites of nine eggs, beat it with a whisk, and, as the froth rises, put it on a sieve. Put some of the cream in the bottom of the glasses, and pile the froth on top.

Lemon Cream with Wine

The grated rind of two lemons and the juice of one, the yolks of four eggs, beaten light with powdered

sugar to the taste; half a pint of white wine. Stir it over the fire until it thickens a little, then pour it out to cool.

Lemon Cream

Beat well together the juice of four large lemons, half a pint of water, half a pound of sugar, the whites of seven eggs and the yolk of one. Strain it, and put in the peel of one lemon cut thin. Put it over a slow fire, for a short time, until it begins to thicken, and be careful to stir it all one way.

Fruit Cream

Mash together, with an iron spoon, three table-spoonfuls of strawberries, or raspberry jam, with two of red currants, until it is as smooth as custard. Beat up the white of one egg to a froth, and add it by degrees to the sweet-meats. Beat it up with a spoon, until it is stiff enough for the spoon to stand up in it.

To be served in glasses.

Italian Sponge

Dissolve two ounces of isinglass in rather more than a pint of water, strain it, and add to it the juice of three lemons free from pips; mix it with one pound of loaf sugar, and the rinds of two lemons pared thin, and boil all together for ten minutes; strain it through muslin, and let it stand until quite cold and it is set; then whisk it, and add the whites of two eggs, well beaten, to the mixture when you begin to whisk it, and in ten minutes it will become of the consistency of sponge.

Wet a mould thoroughly, and put it in immediately.

Lemon Cheese Cake

Grate the rind of two large lemons, the juice of one, half a pound of loaf sugar, the yolks of twelve eggs and the whites of eight well beaten. Melt half a pound of butter, in five table-spoonfuls of cream; stir all well together over the fire until it becomes thick. When cold, pour it in pans on a thin paste. Half an hour will bake them in a quick oven.

Lemon Cheese Cake

One pound of loaf sugar, six eggs, leaving out the whites of two. The juice and rind of three lemons, a quarter of a pound of butter. Put these ingredients into a pan, stirring them gently over a slow fire, until the mixture becomes thick and looks like honey. This mixture will keep a year, if put into a close jar and kept in a cool place. About a table-spoonful of powdered or ground crackers put into each pudding is an improvement.

Oranges may be done the same way with a little brandy, cream and an ounce of sponge-cake. Bake in puff paste.

BREADS

Yeast without Hops

Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water for one hour. When milk warm, bottle and cork it closely, and it will be fit for use in twenty-four hours.

One pound of this yeast, will make eighteen pounds of bread.

Potato Ferment

Wash six potatoes, boil them, and when perfectly done, pour the water nearly all off, throw in a large handful of flour, and work it up with the potatoes. When it is cold enough to put your hands in, rub it up fine, add one quart of cold water; strain it through a sieve; add two table-spoonfuls of yeast, and set it away to rise.

Yeast with Potatoes

Two medium-sized potatoes, boiled soft. When luke-warm, put them through a colander, and mix with them two table-spoonfuls of flour, one table-spoonful of brown or white sugar, and one and a half tea-spoonfuls of salt. Stir in three pints of boiling water. When cool stir in a gill of yeast.

Yeast with Potatoes and Hops

Boil one pint of hops in three pints of water. Strain this through a sieve while hot, and mix with three pints

of flour. Boil also three potatoes, mash and add them to the flour and water. Put away to cool, and then add a cupful of good yeast.

Hop and Potato Yeast

One quart of boiling water, one large handful of common hops, or one square inch of pressed hops, one small cup of white sugar; one tea-spoonful of ginger; one tea-cupful of yeast; four large potatoes. Pare and slice the potatoes, and put them in the boiling water with the hops, which must be tied up in a muslin bag. When soft, take out the hops and mash fine; or press the potatoes through a colander, and add the rest of the ingredients except the yeast, which must not be put in until the mixture is blood warm. Add salt to the taste; it helps to preserve the yeast and salts the bread. Do not boil it in an iron pot, or leave in it an iron spoon, as it would turn the yeast dark. White sugar keeps better than brown sugar, or molasses. This yeast will keep two weeks.

It is best to keep it in a jug, as it is more easily kept clean than a bottle.

Yeast with Hops

A handful of hops, boiled in three pints of water. When the hops fall to the bottom of the vessel in which they are boiled, take them from the fire, and strain the boiling hop water upon a pint of flour, mixed previously with a little cold water, to the consistency of starch, and stir well in. When milk warm add half a pint of good fresh yeast, and set it away to rise. When risen, stir in a gill of white sugar.

Mackenzie Bread

The whites of three eggs to one quart of flour; not more than a tea-spoonful of salt, and as much water as will make it as stiff as the usual stiffness of dough. Keep as warm as usual for wheat bread. Make up by mixing the egg quickly with the flour, which must be well dried and sifted. Let it lie an hour, then work it over like other bread and cover it. After letting it remain for four hours, make it into loaves and parbake them. Then take them out of the oven and cover them immediately to keep the heat in. Let it lie until the oven moderates, about half an hour; then put it back and let it bake for ten minutes.

Bread

Two quarts of flour mixed with one quart of water, a pint of good potato yeast, and a large tea-spoonful of salt. Set it to rise at night. When perfectly light next morning, work in well as much flour as will make it very stiff dough; then set it to rise again, and when as light as a sponge put into your tins, not using any flour on your board at the time. Keep the dough covered all the time with a damp cloth, wrung out in cold water.

Bread

A gill of yeast, and two potatoes made fine, and set to rise, at three o'clock in the day, for breakfast the next morning. At bed time, sift a quart of flour, put it into the tin you are to make it up in, make a hole in the middle of the flour, and pour in half a pint of milk-

warm water, with the rising, which mix with a portion of the flour in the middle, to the consistency of muffin batter. Cover it close, and set it aside to rise until morning; work it up at early dawn, for one hour, and put it in the bread tins in which it is to be baked. Set it again to rise in a cool place, which will take from twenty minutes to an hour. When it rises to the top of the tin, it must be baked.

The flour should always be placed in the sun or before the fire, for several hours, so that it may become thoroughly dry, and it should be made up as soft as it can be handled to work it.

Brown Bread

Sift through a very coarse sieve, a quart of unbolted wheat meal. Stir a gill of strong yeast, and two ounces of brown sugar, into half a pint of soft water, which must be warm, but not hot. Make a hole in the middle of the flour, pour in the liquid, and proceed in the usual manner of making bread. After working it sufficiently, put into it a small tea-spoonful of salæratus dissolved in a table-spoonful of water, and a piece of butter the size of a walnut.

Bake as soon as it rises even with the pans. The oven must be ready; not too hot, at first; but the heat should be gradually increased. It will require about an hour and a quarter to bake. It takes longer to soak than wheat bread. To prevent the crust from being hard, sprinkle a cloth with water, and spread over it, when it is put in the tins to rise.

Rye Bread

A quart of rye, and a pint of wheat flour. Made up exactly like wheat bread, except much stiffer.

A gill of brown sugar, and a lump of butter the size of a walnut, greatly improves brown bread, and rye.

Rye Brown Bread

Mix half a peck of corn-meal and the same of rye flour, well together, and put to it half a pint of yeast and as much water, rather more than milk-warm, as will make it into a dough not too stiff. Let the bread rise two hours, and as soon as it begins to crack, and dents in a little, when touched with the finger, it is light. Put it into the oven, which must be heated enough to burn meal if thrown in. Let it bake and soak for two and a half or three hours, according to the size of the loaves.

The secret in baking this bread is, to have the oven hot and soak it well.

Should you find the dough sour a little, put in one or two table-spoonfuls of pearl-ash.

Bread in an Hour

Flour, three pints.

Super carbonate of soda, two drachms.

Muriatic acid, two and a half drachms.

Water, one pint.

Mix the soda and flour by passing through a sieve. Then add the acid just dissolved in the water, to the flour, making the dough as quickly as possible. Grease

the pans previously with lard. Place the dough in the pans, smoothing the top with the hand dipped in cold water, and bake immediately like other loaf bread, opening the oven as seldom as possible. The whole process must be done as quickly as possible; the ingredients all prepared, and the oven heated before you begin.

Sweet Loaf

One quart of milk, half a pound of butter, one and a quarter pounds of sugar, six eggs. Put the milk, sugar and butter on the fire until the butter melts; then stir in the eggs; a tea-spoonful of yeast, and flour to make a batter that will drop from the spoon. Add spice, rose water, and a little wine to your taste.

Sweet Rolls

One quart of flour, a table-spoonful of butter, two eggs, a little more than half a pint of milk; a little more than half a pint of sugar, a gill of yeast. Melt the butter in the milk. Beat the eggs and sugar together, and add the flour and milk alternately, reserving some of the flour to work in afterwards.

French Rolls (From "Harper's Bazar")

Peel first, then boil four potatoes of ordinary size, and mash them fine, using the water in which they were boiled. Stir this pap into a quart of flour, adding the usual quantity of yeast. In making this dough it is important that it should be as thick as it will hold together, for the mass softens so much by putting in the potatoes, that it will be just right when fermented,

and no more flour must be added. In a few hours you will find that it has risen to an incredible lightness and softness, and you will be just able to knead it without sticking. No butter must be put in.

Knead the dough into round rolls like ropes; this is an important part of the operation. A quarter of an hour should suffice for the above quantity. Knead it by drawing out one end like a rope, rolling the other portion over and over with the hands as one would a rolling-pin. The dough must not be mashed down, but *rolled* over and over as stated.

After the first kneading, put the dough away to ferment again, and when light, knead as before. A third kneading still improves it, but is not necessary.

If these rolls are made right, they ought to tear in shreds or strips, and have a fibre or grain like the husk of a cocoa-nut; they should have a fragrant wheat smell, be capable of crushing both crusts against each other and return to shape again; and lastly, have a rather tough spring or tear to them, and a crackly crust. In form they are round at the side and bottom; and this is attained, not by rolling them up between the hands, but from the potatoes and the way in which they are kneaded. Each roll must be cut off from the mass of dough; that is to say the dough must not be kneaded, and then shaped into rolls, but must be kneaded, and put back into the pan to rise in a lump.

When raised and kneaded the last time, turn it all out on the board, cut off each roll from the mass, without tearing or disturbing it, or even touching it with the hands, and place them gently on the baking-pan about an inch apart. Before putting into the oven they

should be cut down the middle with a knife dripping with melted butter. This prevents the dough from coming together again and makes the cleft in the middle clear and defined. After standing a few minutes, say five or six, they will be ready to go into the oven, and if they are right, ten minutes ought to bake them.

At six in the evening set the rolls; at nine the same night they are ready to knead. They are left all night to rise again, and the first thing in the morning before the fire is made, knead them again. When they are light, which will be in an hour, they are ready to bake for a seven o'clock breakfast.

This receipt has been tried and found excellent.

Tea Rolls

Make them up at twelve o'clock.

One quart of flour; half a pint of new milk, and about a gill of yeast; a tea-spoonful of sugar in the yeast is an improvement. When light, work in a table-spoonful of butter, and the yolks of two eggs; and set it again to rise. Half an hour before baking, roll them out aud put them in tins.

Wyoming Rolls

One quart of flour, aud one table-spoonful of lard. Make up over night, like other rolls. In the morning, work in a table-spoonful of butter. The rolls must then be made out, and put to lighten on a sheet of iron, an inch apart.

Bake in a slow oven.

Parker House Rolls (For a Dinner or Supper)

At noon mix well, with two quarts of sifted flour, one table-spoonful of lard, and a little salt. Make a hole in the centre, scald a pint of milk, pour it in, and set it away to cool. At night, mix with the milk half a cupful of yeast, and half a cupful of white sugar. In the morning, work it. At noon, roll out, half an inch thick, cut into square pieces and fold, with the four points meeting in the centre. Put them into tins, one inch apart, and bake about ten minutes, in a quick oven.

Paste Cake

To a quart of flour, a large table-spoonful of lard and one tea-spoonful of pearl-ash, dissolved in a tea-cupful of milk. Work it well for fifteen minutes. Make them thin and bake in a spider, turned up to the fire without a cover.

Paste Loaf

One quart of flour, half a tea-cupful of good yeast, and a table-spoonful of lard. Made up over night, and set to rise. In the morning, at early dawn, roll it out like paste. Take a table-spoonful of butter; stick this about, as you would in making paste, turn it over and give it one roll, any size you wish. Put it on a sheet tin, and bake it in a moderate oven. Let it rise for an hour, after being put in the pan. It will take fifteen minutes to bake.

If more convenient, a piece of dough can be taken in the morning, from the bread which has lightened; roll it out as you would for pastry, sticking little bits of

butter over it and dredging it with flour; roll three times. Lard answers as well as butter. For two loaves, not more than two spoonfuls of butter or lard.

Sweet Rusk

One pound of butter, one and a half pounds of sugar; six eggs; one quart of milk; one pint of very good yeast; and six and a half pounds of flour. Keep it moderately warm, and let it rise for ten hours. Take a tea-spoonful of powdered salæratus, dissolved, in two table-spoonfuls of water, and knead it thoroughly through the dough. Let it rise for half an hour; mould into five dozen rusk, and bake half an hour.

Sweet Rusk

To two quarts of flour; four eggs; half a pound of butter; two table-spoonfuls of lard; one pint of white sugar; one pint and a half of milk; half of a pint of good fresh yeast, but if not strong, put in double quantity. Bear the eggs, whites and yolks together, and in cold weather set the milk, butter and sugar before the fire to warm. Then mix the eggs, and all the other ingredients, into the flour, before setting it to rise. For a seven o'clock tea they should be set to rise at seven in the morning, unless you have a very hot kitchen, when a little later would do. About three o'clock work them out as you would rolls, and set them for a second rising.

Bake in a tolerably quick oven.

Sally Lunn

One pint of milk.

A light quarter of a pound of butter.

One tea-cupful of sugar.
One tea-cupful of good yeast.
Two eggs, beaten light.
Boil the milk, and beat altogether to a thick batter. Set it to rise at ten o'clock in the morning for tea.

Lapland Cake (Tea Bread)

One pint of milk; two eggs beaten separately; one pint of flour; a pinch of soda. Beat the yolks, stir them in the flour; then the milk, and lastly the whites of the eggs, beaten light. Bake in a hot oven for twenty minutes. If desirable to have them very rich, increase the number of eggs to five, and substitute cream for milk.

Salæratus or Clabber Cakes

One pint of clabber; one tea-spoonful of salæratus; one table-spoonful of butter; one pint of flour or more, if the batter is not stiff enough; a tea-spoonful of salt. Bake in muffin rings, and let them remain long enough in the oven to soak or they will be clammy.

Waffles (Made in a Moment)

To two or three coffee cupfuls of corn-meal mush, add while hot, a table-spoonful of butter, and a table-spoonful of lard. Let it stand until cold, then beat up three eggs, and add them to the mush. Have ready one quart or more of buttermilk or sour cream or milk, and one quart of flour. Add alternately the milk and flour until it is as thin as pancake batter. Then dissolve one tea-spoonful of salæratus in two table-spoonfuls

of warm water. After beating the batter well for a few minutes, bake them immediately. Salt to your taste. If you have neither buttermilk, sour cream, nor milk, turn some with a little vinegar. It makes them very fine.

Small Hominy Waffles

A pint of small hominy or "grits," cleaned and boiled; a fresh egg broken into it while hot and beat in with a spoon; add as much milk, as will make it the consistency of pap. Stir in two small tea-cupfuls of flour, and add milk until it becomes a thick batter; then pour into your irons and bake.

Small Hominy or Rice Waffles

One pint of soft boiled hominy; half a pint of wheat flour; three well beaten eggs; one tea-spoonful of butter, one pint of milk.

Waffles, with Sour Cream

Three eggs, beaten separately; one pint of sour cream; a tea-spoonful of soda dissolved in the cream. One quart of flour; thin with milk. To be made up just before baking, The batter should be nearly as thin as pancake batter.

Bread Waffles

Soak a six-ounce loaf of bread in a pint of milk; add to it, *not quite* half a pint of flour. Beat it up well, and stir in a large table-spoonful of butter. If you please you can add sugar and nutmeg.

Waffles

To three eggs beaten light, one pint of new milk. Take one quart of flour sifted, and work into it a full table-spoonful of butter, and half a table-spoonful of lard. Beat this up at night with the milk and eggs, and one tea-spoonful of salt, after a gill of yeast is added. In the morning before you bake add a little dissolved salæratus. It is a great improvement to dissolve the salæratus in a tea-cupful of sour cream. The batter should be as thick as pancake batter. Grease the irons with lard or bacon fat.

Waffles

At night sift a quart of flour; work into it a table-spoonful of butter and a large table-spoonful of lard; beat two eggs; have a pint of milk ready and pour a little on the eggs, then add flour and milk alternately, until it is as thick as fritter batter. Beat it well, then add a gill of yeast, stirred in well. At daylight add half a pint of milk or cream; now they must be as thin as pancake batter. For tea they must be made up at noon.

Corn Waffles

One and a half pints of corn meal, one quart of milk, three eggs, a table-spoonful of butter, an even table-spoonful of lard, and a little salt. Beat all up until very light, and make up rather thinner than if baked in pans.

Cream Waffles (Made in a Moment)

Three eggs, whites and yolks beaten separately; one pint of thick sour cream; one tea-spoonful of salæratus

dissolved in the cream; one quart of flour, thinned with milk to the consistency of pancake batter. Make them up just before baking.

Rice Waffles

To half a pint of rice boiled soft, and mashed very fine, a table-spoonful of butter. Set it to cool, and just before baking add one egg, and half a pint of flour and one pint of new milk, or half a pint of cream and same of milk. This is better than all milk.

Wafers

To four eggs beaten light, add a pint of milk. Mix well, and then add from a pint of flour until it becomes a tolerably thick batter. Pour a tea-spoonful of batter on the iron. Press closely. They bake in an instant. A saucerful of coals is enough. Wafer irons can be procured at any furnishing store.

Sweet Wafers

Two eggs, two table-spoonfuls of butter, one pint of flour, two tea-spoonfuls of carraway seed, two tea-spoonfuls of lemon peel, four table-spoonfuls of white sugar. Brown sugar will do.

Thin Wafers

One quart of wheat flour, one pint of milk, a heaping table-spoonful of butter melted and mixed. The batter thinned with water to the consistency of flannel cakes. Bake in wafer irons.

Corn Wafers

One pint of corn meal mixed with a table-spoonful of lard; add a little salt and half a pint of mixed milk and water, rather more milk than water.

Waverley Cakes

To one quart of flour, four eggs, a table-spoonful of butter, and the same of lard. Mix the butter and lard well in the flour, beat the eggs light in a pint bowl, fill it with cold water, and pour it gradually to the flour. Salt to your taste. Work it a little: if too much worked it will fall (about ten minutes is enough). Cut off the dough the size you wish them (generally the size of a small breakfast plate), roll them out to not quite half an inch thick, and bake in a quick oven.

Crumpets

Take a quart from your dough-bread at a very early hour in the morning; beat three fresh eggs, separating the yolks from the whites, and whip them both to a froth. Mix them with the dough, and add gradually milk-warm water, until you make a batter the thickness of buckwheat batter; beat it well and set it to rise until near breakfast time. Have your griddle ready; pour on the batter to look quite round like muffins. They do not require turning. Bake on a quick, hot griddle.

Gopher Cakes

One pint of flour, one egg, a table-spoonful of butter. Cut the butter up in a bowl, and pour over it a gill of boiling water to melt it. When dissolved, put the

flour in a pan with the white of an egg, and mix it up. Pour over it the melted butter, mixing it gradually and smoothly. Before the flour is all put in, add gradually a pint and a half of cold water and a tea-spoonful of salt. It must be a thin batter. Clean well the irons. Grease them, and put in a table-spoonful of batter, close the irons gradually and gently, which makes the batter spread evenly over the irons. After they are baked, put them in a toaster, and crisp them. The irons can be procured at any furnishing store.

Mush Cakes or Buns

Take one pint of corn flour, and boil half to a mush; add, when nearly cold, two eggs, a table-spoonful of butter, and a gill of milk, and then the remaining half of the flour. Drop a table-spoonful on the griddle, or bake in pans, greased with a little butter.

Sweet Potato Pone

Scrape or grate three or four large sweet potatoes very fine, separating all the stringy particles. Beat up four eggs, and stir to them. Add a table-spoonful of butter; a tea-cupful of cream; *brown* sugar; powdered ginger; mace and nutmeg; to the taste. Bake in a tin pan, well buttered. When cold, turn out.

Soda Rolls or Biscuits

Take a pint and a half of flour, sift into it one tea-spoonful of soda, three-quarters of a tea-spoonful of cream of tartar, as much water as will make up a dough, a little salt. Work it well, roll it out, and cut into biscuits or rolls. Bake in a quick oven.

Soda Biscuits

To one quart of unsifted flour, add one tea-spoonful of soda, two of cream of tartar, and one of salt. Then sift these ingredients three times so as to have them well incorporated, then add a table-spoonful of lard and butter. Mix it lightly with as much milk, either sweet or sour, as will make a dough. Roll it to an half inch thickness, cut it with a shape and bake quickly.

Soda Biscuits

To three pints of flour, nearly one tea-spoonful of soda, and the same quantity of cream of tartar, stirred into the flour; then work well into it a large table-spoonful of lard, a pinch of salt, and one pint of sour milk. Roll out, cut it with a shape and bake in a quick oven.

Thin Biscuits

One pint of flour.
One wine-glass of milk.
One table-spoonful of lard and butter mixed.
One egg.

Beat the egg light and pour it on the flour; then the milk, and lastly the butter and lard. Work it well; then break off small pieces, the size of marbles; roll it out as thin as your nail, and sprinkle with dry flour as you roll them, which will make them crisp; stick with a fork and bake quickly.

Biscuits

One quart of flour, in which mix an *even* table-spoonful of lard, a large tea-spoonful of butter, and a tea-

spoonful of salt; then add by degrees nearly half a pint of milk, well worked in with the hands. Then put on a board and beat for half an hour or more. Bake in a hot quick oven.

Biscuits

Two quarts of flour, a heaping table-spoonful of lard (mixed well together with the hands), three table-spoonfuls of skimmed milk, and water to make it as stiff dough as can be worked. Worked well from ten to fifteen minutes, until the dough cracks.

Lard Biscuits

One quart of flour, a large table-spoonful of lard, mixed thoroughly, and a tea-spoonful of salt. Mix well with water; the dough soft at first, but worked with all your strength for an hour. Make up and bake as other biscuits.

Lightened Biscuits

Take a piece of dough from your bread in the morning; spread it out, and over it stick a tea-spoonful of butter and of lard together. Sprinkle a little flour on top and work it well with a little flour on the board to keep it from sticking. Form it into large biscuits, stick with a fork and let them rise.

Cream Biscuits

Two eggs beaten very light, half a pint of sweet cream, one quart of flour, one tea-spoonful of salt. To mix them, beat in a little flour and cream alternately. Work them ten minutes, roll very thin, and cut with a glass.

Muffins

One quart of milk boiled, and cooled. Two eggs beaten light, one quart of flour, and one tea-spoonful of salt. Add to the eggs, when perfectly light, alternately the flour and milk, a little at a time; then the salt, and then five table-spoonfuls of yeast. Before you put in the salt and yeast, beat the batter very light, and after the yeast and salt are added, beat it again. Be careful not to *stir*, but to *beat* it light. In the morning it ought not to be stirred. Put it in rings and bake.

Muffins

Three pounds of flour, one pint of milk, one pint of water, a table-spoonful of butter. Put the butter into the water while hot enough to melt it; then add two eggs, a pinch of salt, and two table-spoonfuls of good yeast. Beat all well together. Put them to rise in the morning for tea. Bake in rings. This will make two and a half dozen.

Muffins

The yolks of three eggs and the white of one beaten very light; one quart of warm milk poured on the eggs; sprinkle the flour with a little salt, then add the flour, rather less than a quart, by degrees, beating well all the time, first having rubbed into the flour a small piece of butter; add half a gill of yeast and set it to rise all night. It must not be stirred when ready to bake, but taken out of the pot gently from the bottom.

English Muffins

Make up one quart of flour with cold water as soft as you can handle it; put in a little salt and a table-spoonful of yeast, and set it in a moderately warm place. The next morning beat up the white of an egg to a stiff froth, put it into the mixture and beat it well with a spoon. Bake in large round muffin rings made for the purpose.

Water Muffins

To a pint of flour a piece of lard as large as a walnut; the same of butter; half a gill of yeast. As much water (not quite milk warm) as will make it very stiff. When you make it up add as much pearl-ash as you can hold on the point of a knife, mixed with a little water. Not to be baked in rings but dropped from a spoon. Work the shortening well in the flour on the board, then put it in the pan and add the water.

Millford Muffins

One pint of flour, one pint of milk; a small piece of butter, and two eggs. Beat the eggs and put in the butter. Then stir in the flour. Lastly stir in the milk gradually, and beat very light. Bake in muffin rings in a quick oven.

Finger Muffins

To one quart of flour, put three spoonfuls of yeast, two eggs, and one spoonful of butter. Put it to rise at night. In the morning work it up and let it rise again for twenty minutes. Shape into long narrow rolls.

Corn Muffins of Butter Milk

One quart of butter milk, one large tea-spoonful of soda, one tea-spoonful of salt, and two eggs well beaten. Dissolve the soda in the butter milk, beat in sufficient meal to make a tolerably thin batter. Bake in small tins, and serve hot.

Breakfast Puffs

Three eggs, beaten up with a light table-spoonful of butter. Six table-spoonfuls of flour and a little salt. Grease the tins and bake quickly.

Cream Cakes

One pint of cream and as much flour as will make it the consistency of muffin batter; one tea-spoonful of salæratus dissolved in a tea-spoonful of warm water; a tea-spoonful of salt. The batter dropped from the spoon. The stiffer the batter, the better. It must not be stirred after the salæratus is put in.

Cream Cakes with Eggs

One quart of cream, four eggs, sifted flour enough for a stiff batter, a small tea-spoonful of pearl-ash or salæratus, and a tea-spoonful of salt. Beat the eggs very light, and stir a little at a time into the cream; add gradually the sifted flour, and then the salt. Dissolve the pearl-ash in enough vinegar to cover it, and stir it into the mixture. Bake in muffin rings. Send the cakes to table quite hot. Sour cream is better than sweet; it will be lighter.

Cream Cakes

Take a pint of rich cream, and beat into it flour until it just drops from the spoon. Bake on a griddle. Serve them hot and buttered; never split them with a knife but pull them apart; do not bake in rings, but drop them from the spoon.

Put in half a tea-spoonful of salt.

Whig Cakes

One quart of flour; three eggs beaten separately; one large spoonful of butter; one of sugar; two of yeast. Bake in small tins and eat hot for breakfast or tea.

Bread Cakes

To a plateful of pieces of bread, two eggs, and two table-spoonfuls of corn-meal, or three, if necessary to make it thick enough. A little wheat flour must be added to bind it. Put the bread to soak, the night before it is wanted, in a little warm milk. In the morning beat up the eggs, whites and yolks, and add the corn-meal; then beat in the bread; just before baking, stir in half a tea-spoonful of salæratus dissolved in a little milk.

Crackers for Tea or Lunch

Buy some common, tolerably thick crackers, that are large and thick enough to split. Split them in half, butter lightly and sprinkle salt on them. Put them in the oven until they brown.

Bath Buns (English Receipt)

One pound of flour, six ounces of butter; two potatoes mashed fine and rubbed through a sieve; half a cupful

of warm milk stirred into the potatoes, and then a table-spoonful of thick fresh yeast. Set it to rise for an hour. Then beat six eggs and mix all together. Let it rise again, then turn it on a board, and add half a pound of crushed lump sugar (not so fine as sifted sugar), a little lemon peel, and a few carraway seeds. With a knife cut the dough into lumps about the size of a tea-cup, and bake in a brisk oven. After they are baked and while warm wash them with an egg, and sprinkle with carraway seed or comfits.

Rye Drop Cakes

One pint of rye-flour, three large table-spoonfuls of Indian meal. Stir in sour milk and beat it very stiff; put in a tea-spoonful of soda. Then stir in two eggs, and two table-spoonfuls of molasses. Make it soft enough to drop from a tea-spoon into boiling lard, and fry brown.

Corn Bread with Rice

One pint of meal; two table-spoonfuls of flour; two eggs; four table-spoonfuls of raw rice; one table-spoonful of butter, and enough milk to make a thin batter.

Corn Pudding Bread

Three pints of corn meal; a table-spoonful of lard and butter mixed; two eggs beaten up with a little milk; half a gill of sour cream, a heaping table-spoonful of small hominy, a small portion of salæratus dissolved in milk. Not made up too thick. Butter milk is as good as cream.

Corn Cakes

Boil one pint of new milk, and sift into it nearly one quart of corn-meal, or sufficient to make a soft dough, and one salt-spoonful of salt. To the hot dough add a quarter of a pound of butter. Stir it hard and set it to cool. Beat four eggs very light, and when the mixture is cool stir them gradually in. Butter small tins and fill with the mixture. Bake them well in a moderate oven, and serve hot for breakfast.

Corn Cakes

Boil one pint of corn-meal to a mush, and, when nearly cold, add two eggs; a table-spoonful of butter, a gill of milk and one more pint of cornmeal. Bake on a griddle, or grease a pan and drop in by spoonfuls, or bake in "Pâté-pans."

Corn Cookies

Boil one quart of milk, and with it scald a little more than a pound of meal; stir it well and let it stand about half an hour. When cold, add a handful of wheat flour, six eggs beaten very light, two tea-spoonfuls of salt and a tea-spoonful of salæratus dissolved in a little milk. Have the griddle hot, and pour on a large spoonful for every cake.

Corn Buns

Two tea-cupfuls of meal, one egg, and a table-spoonful of butter, all mixed together with new milk. They must be thick enough to drop from the spoon on to the griddle.

Corn Buns

One quart of meal, three eggs, beaten separately and milk added to them. Rub in the meal a piece of lard the size of a walnut, and add salt. If you have cream, half the quantity of lard. As stiff as fritter batter. Each time dip the spoon in warm water, and place the batter carefully in the oven. Fifteen minutes will bake them. A quick oven required.

Owenda Bread

Boil two tea-cupfuls of small hominy, and while hot mix into it a large spoonful of butter; four eggs well beaten; about a pint of milk gradually stirred in; and one pint of corn-meal. The batter should be about the consistency of rich boiled custard. If thicker, add a little more milk.

Bake with a good deal of heat at the bottom of the oven and not so much at top, and in a deep pan, to give it place to rise.

Corn Journey Cake

To a heaping quart of corn-meal, two good table-spoonfuls of lard, one and half tea-spoonfuls of salt, one gill of boiling water to scald the meal. Mix up with three cupfuls of milk.

Spread the batter about half an inch thick upon a board, which must be placed in front of the fire. When one side is done slip it off the board, turn it, and bake the other side.

Corn Journey Cake

One quart of meal; one large table-spoonful of butter; one scant table-spoonful of lard; one and a half pints of milk.

Bake on a board in front of the fire.

Corn Johnny, or Johnny Cake

Take enough corn-meal for one cake, sprinkle on it a handful of wheat flour, pour in half a pint of milk warmed, and mixed with half a table-spoonful of butter and a half table-spoonful of lard. If not wet enough, put in a little hot water and some salt. Bake slowly on a clean board, placed in front of the fire.

Rice Johnny, or Johnny Cake

For two cakes:—Twelve table-spoonfuls of cold hominy well boiled; half a pint of rice flour. Mix it with cream and milk.

Corn Pudding Bread

Sift a pint of meal; rub into it a table-spoonful of butter; two eggs beaten light, and half a tea-spoonful of salt. Mix all with milk the thickness of fritter batter. Bake in tin pans the size you wish.

Pudding Bread

To one quart of sifted meal; four eggs. Add about half a pint of milk to the eggs after being well beaten; then put in the meal. It must be very thick and beaten until smooth. Half a tea-spoonful of salæratus stirred

into half a pint of sour cream; a piece of lard as big as a walnut, to be rubbed into the dry meal; add the cream, and, if necessary, thin it with new milk. It ought to be of the consistency of fritter batter. A tea-spoonful of salt. Bake in pans. Five eggs will make it delicious.

If you want cookies, thin with milk and add a table-spoonful of flour.

Hominy Batter Cakes

Boil two cupfuls of hominy very soft, add an equal quantity of corn meal, a little salt and a large spoonful of butter. Make a thin batter.

Hominy Bread

Boil soft a pint of small hominy. When cool, add a table-spoonful of butter, three table-spoonfuls of corn-meal, three eggs well beaten and a pint of milk. Melt a table-spoonful of lard in the spider, and pour in the batter when the lard is hot. Five minutes cooks the bread. To get it out of the spider, place a common plate on it, and turn it over; put then a breakfast plate on the bread and turn it over on that.

Hominy Puffs

A table-spoonful of small hominy boiled soft, to six of flour; made up as breakfast puffs, with three eggs, a table-spoonful of butter and a little salt. Grease the tins and bake quickly.

Buckwheat Cakes

One quart of buckwheat, one pint of corn-meal, one and a half pints of wheat-flour, one tea-cupful of good yeast, one quart of tepid water and half a teaspoonful of salt. The first three ingredients mix together well; also the salt. Then add the water and beat them well together, then the yeast. Beat the whole nearly an hour. Set to rise at night.

Buckwheat Cakes

One quart of buckwheat, half a pint of corn-meal, two table-spoonfuls of wheat flour. Mix with very warm water. At night put two table-spoonfuls of home made yeast, and next morning half a tea-cupful of brewer's yeast, and a small tea-spoonful of salæratus. Mix in the yeast the first thing in the morning; the buckwheat batter should be of the consistency of pan-cake batter. The salt put in last. Do not stir again, but lift it from the top when ready to bake.

Unbolted Cakes

One quart of unbolted flour, half a pint of corn-meal, one gill of yeast, mixed up with warm water, not very thin, over night. In the morning before baking put in a large tea-spoonful of salæratus, which must be dissolved in a large table-spoonful of boiling water.

Tea or Breakfast Cakes, (Unbolted Flour)

Four tea-cupfuls of unbolted flour; two tea-cupfuls of wheat flour; four eggs; one quart of milk; salt to the

taste, all beaten well together. Made up quickly and baked in "Wisconsin" or "Variety" tins.

It is well to allow a tea-spoonful of salt to each quart of flour.

A Virginia Hoe Cake

Pour warm water on a quart of Indian meal; stir in a spoonful of lard or butter, some salt, make it stiff, and work it for ten minutes; have a board about the size of a barrel head (or the middle piece of the head will answer), wet the board with water, and spread on the dough with your hand; place it before the fire; prop it aslant with a flat-iron, bake it slowly; when one side is nicely brown, take it up and turn it, by running a thread between the cake and the board, then put it back, and let the other side brown. These cakes used to be baked in Viginia on a large iron hoe, from whence they derive their name.

Rice Griddle Cakes

In the morning put half a pint of rice in soak. After dinner boil it very soft, mash it fine, add a table-spoonful of butter, and set it aside to cool. At tea time add three eggs, one pint of milk, a little less than one pint of flour and a little salt. Beat all well together and bake in cakes on the griddle.

Rice Flannel Cakes

Boil a bowl of rice very soft and let it cool. A pint of flour (or a little more as your judgment directs), a table-spoonful of butter, and half the quantity of lard. Not quite a quart of sour milk and cream mixed, more

than half of the latter if you have it, in which case put less lard; four eggs beaten light just before mixing. Mix the rice first in the cream and milk, beat in the eggs, then the salæratus dissolved in a little milk, and lastly the flour to bind it.

Bake as buckwheat or flannel cakes.

Rice Bread

One pint of rice flour, two eggs, beaten light. Wash and work well into this, one table-spoonful of butter, half a pint of new milk, a little salt, half a tea-spoonful of soda, and a quarter of a tea-spoonful of tartaric acid, dissolved in a little milk. When mixed, put it into a tin, an inch and a half deep. Have the oven ready, and bake half an hour.

Corn-meal made in the same way is very nice. Put rather less of corn-meal.

Bake in a quick oven.

A little sugar, makes the rice bread very nice cake.

Graham Bread

Take six quarts of unbolted flour, one tea-cup of good yeast, and six spoonfuls of molasses; mix them with a pint of milk, warm water, and a tea-spoonful of salæratus; make a hole in the flour and stir this mixture in it, till it is like batter; then proceed as with fine flour. Mould it, when light, into four loaves. Have your oven hotter than for other bread, and bake it fully one hour and a half. It is an excellent article of diet for dyspeptic and sedentary persons.

Hasty Pudding

Take one quart of corn-meal and make it into a rather thick batter, with milk warm water. When mixed, stir in three pints of boiling water and a pinch of salt. Let it boil from two and a half to three hours, stirring frequently to keep it from burning. About fifteen minutes before taking it from the fire, stir in a small handful of flour to bind it. Fill a bread pan with cold water, and after standing a short time throw it out, fill it with the batter and set it aside until next day.

In the morning, cut it in cakes about one inch thick and two inches square, and fry in a small quantity of lard; too much will make it soft. Serve very hot.

To be eaten with codfish balls for breakfast.

Mush

Put six measures of water on to boil; mix the meal with one measure of cold water. When well mixed, pour on the boiling water, stirring it all the time. Put it to boil, stirring occasionally until done.

Seven measures of water.

Two of meal.

Tea-spoonful of salt.

Dough-nuts

Boil a quart of new milk and melt it in half a pound of butter; beat three eggs with two pounds of sugar, and pour on them the boiling milk, stirring all the time: when it is nearly cold, stir in a tea-cup of yeast, a spoonful of salt, and flour enough to make a stiff batter; when this is quite light, knead in flour to make a soft

dough, two grated nutmegs and a little mace; let it rise again till it is very light; roll it out thin, cut it in shapes, and fry them in hot lard; dust over cinnamon and loaf-sugar, pounded fine, while they are hot.

Common Dough-nuts

Pour a pint of boiling water into a pint of new milk, put in a quarter of a pound of lard, and a table-spoonful of salt; stir in a tea-cup of yeast and flour to make a stiff batter; let it rise, and when very light put in two pounds of light-brown sugar, two nutmegs, and enough flour to make a soft dough; work it well and let it rise again till it is very light; roll out and fry as other dough-nuts.

BREAKFAST RELISHES

Ham or Tongue Toast

Take a cold tongue that has been smoked, and well boiled, and grate it with a coarse grater, or mince it fine. Mix it with cream, and beaten yolk of egg, and give it a simmer. Cut off the crust of some slices of bread, and toast it nicely, butter them, lay them on a flat dish that has been heated before the fire, and cover each slice thickly with the tongue mixture; spread on hot.

Send to table covered.

Ham toast may be prepared in the same way.

Ham Steaks

Place the slices of raw ham in a frying pan with half a tea-cupful of water to make them tender. When the water has boiled out, and the steak a light brown on both sides, dust with flour, and pour over it the following dressing, previously prepared:

A tea-cupful of milk and cream mixed; a small piece of butter; a tea-spoonful of mustard, and a little cayenne pepper.

As soon as it boils up take it off and serve.

Bacon Fraise

Cut streaked bacon in small thin slices, make a batter of a pint of milk, two eggs, and two large spoon-

fuls of flour; some salt and pepper; put some lard or dripping in a frying pan, and when it is hot pour in half of the batter, and strew the bacon over it; then pour on the remainder of the batter; let it fry gently, and be careful in turning, that the bacon does not come to the pan.

To Fry Ham

Slice the ham, and if it is very salt, pour boiling water on it, and let it soak a while; then fry it with a small piece of lard; when done, dish it; mix together flour, milk, parsley and pepper, let it boil, and pour it over the ham.

Beef-Steak

Broil the beef-steak upon a gridiron over hot coals with pepper and salt. Make a dressing of two tea-spoonfuls of French mustard, two tea-spoonfuls of Worcestershire sauce, a table-spoonful of butter, a wine-glassful of sherry or madeira wine. Heat it all well together; pour over the beef-steak and serve. Should pieces of beef-steak be left from dinner at any time, it can be converted into a good breakfast relish by cutting it in pieces, heating it thoroughly through, and using the above receipt for dressing.

Veal Sausage

Three-quarters of a pound of veal, to one-quarter of a pound of salt fat pork. Chop them together, and season with leaves of fresh thyme; sage; a little salt, and black pepper. Put it in a broad shallow pan, with a cloth over it; heat it gradually, and as the juices be-

gin to run from the meat, let it slowly cook, shaking it, and occasionally stirring until finished, when add a piece of butter. It is important to keep it closely covered while cooking.

Rognons de Veau (Veal Kidneys)

Rognons should be sliced and stewed for ten minutes, in a little water, salt, and butter. Mix a table-spoonful of fresh mustard, two of Reading's sauce, one of butter, with cayenne pepper, and salt. Add some of the liquor in which they have been stewed. Thicken with flour. Put the rognons in a dish, pour over the mixture, and stew for ten minutes.

Mushrooms, truffles, or champagne may be added.

Broiled Veal

Cut very thin slices from a fillet of veal, and beat them until they are quite tender. Broil them as you would a beef-steak. Whilst on the fire prepare in a dish some fresh butter with a little cayenne pepper and salt, and from time to time dip the pieces of meat into it, and return them to the gridiron. They must not be cooked hard, but should be juicy and tender. Serve hot, with a little fresh butter added to make the gravy.

Kidneys

They must be boiled the day before they are to be served, taking care to leave them all night in the broth in which they were boiled.

In the morning chop them fine; add to them a tea-spoonful of cinnamon; a table-spoonful of butter; a

little thyme; salt; a wine-glass of wine, and flour enough to thicken them a little.

Stewed Beef Kidneys (A Nice Breakfast Relish)

Boil the kidneys, changing the water several times, for several hours; until tender enough to run a pin through. The next morning, cut them into fine pieces, put them into a stew-pan, and add a little water, a pinch of salt, a dessert-spoonful of butter and pepper. Let them stew until boiling hot; then add half a tumbler-ful of wine. Stew well, and serve hot. If you do not like wine, leave it out, and substitute cream.

Beef Collops

Take one pound of lean, tender beef from the round (it should be freshly killed and juicy), cut it in pieces, taking out the stringy tendons, and chop it as fine as sausage meat. When breakfast is about to be served, put it in a clean pan without lard, butter, or any fat; set it over the fire, and stir constantly until cooked; which will require but two or three minutes. As you turn it into the dish, add pepper; salt; and a little fresh butter. If quickly and properly cooked, there will be several spoonfuls of gravy.

If convenient, it is very nice to cook it on the table in a chafing dish, as it should be very hot.

Do not chop it until about ready to cook it.

Corn Beef Cakes

Mince some cold corn beef as fine as possible, and mix it with an equal quantity of potatoes, which have pre-

viously been boiled and mashed fine. Season with pepper and salt, and fry in small cakes.

This is also a nice entremet when baked in a dish.

The top to be covered with crumbs of bread and little bits of butter. Not much butter.

Fried Liver and Middling

Cut the liver in thin slices, and season it with pepper and salt. Then shave some middling (with a sharp knife) very thin, or it will not crisp when cooked. Put both together in a spider, and fry them quickly, otherwise the bacon will be hard and dry. After taking the meat out of the spider, add to the juice that is left in it, a dust of flour and a little water, to make the gravy.

Middling fried in this way is very nice served with boiled eggs or fried potatoes.

To Dry Beef for Summer Use

The best pieces for this purpose are the thin briskets, the round, and the rib pieces, which are used for roasting. Salt the pieces as directed (see "Pocock's Pickle"). Let them lie for a fortnight, and then put them in brine, where they must stay three weeks. Take them out, rub them dry with bran, and hang them in a cool, dry, dark place, that the flies may not get at them. Suspend so as not to touch anything. In the course of the summer sometimes look at them, and after a long wet season, put them in the sunshine for a few hours. Dry tongues in the same way, suspended by a twine from a hole in the root.

The meats must be put in a good quantity of water to soak the night before use.

Smoked Beef's Liver

Salt them down for a week; wash them and put them into a brine made of salt, saltpetre, and sugar. Try and smoke them as you do meat.

Smoked Liver

Take a large thick calf's liver; salt it for ten or twelve days, as beef is prepared for smoking; then hang it up and smoke it.

For use: peel back the skin as far as necessary, cut it thin and fry in butter, for two or three minutes. The butter must be hot before the liver is put in.

Fish Balls

Soak the cod in cold water all night; put it in fresh cold water next morning, and let it warm in the corner of the kitchen fire, cooking it according to the directions given for boiling cod. Then chop it *very* fine, mix it with an equal quantity of boiled potatoes, also chopped very fine; put in some pepper; a small piece of butter; and a little milk to soften them. Then make them into cakes with the hands, and fry them lightly in lard.

Boil the potatoes the day before; they are harder, do not stick, and are easier to chop.

Halibut

This fish makes a very nice breakfast dish fried, and dressed with cream gravy, such as has been already given under the head of "Fried Chickens," which see.

To Stew Mushrooms

Peel them carefully, and break them in large pieces, throwing aside all those that have small holes through them. Sprinkle them with cayenne, and black pepper, and salt. Simmer slowly until done, from twenty to thirty minutes. When tender, stir in some butter, and a small quantity of flour, and when the gravy thickens, put in a little cream, give them one boil up, and serve.

To a quart of mushrooms, a table-spoonful of flour, a table-spoonful of butter, and two table-spoonfuls of cream.

Stuffed Mushrooms (a French Receipt)

Peel the mushrooms, take out the middle and stem which cut up, and stew with some butter; pepper; salt; and a little bread to thicken it. When soft, pass this "purée" through a colander. Boil the mushrooms tender, stuff them with this "purée," put in each a small piece of butter; cover with very fine bread crumbs, then put in the oven and bake from ten to fifteen minutes.

Mushrooms à la Marquise

Take button mushrooms; put to them a very small quantity of garlic finely chopped. Toss over a brisk fire with a little butter and some lemon juice. Give them a few turns. Then add pepper, salt, nutmeg, and a wine-glass of the richest brown gravy. When the mushrooms are warmed through in this, add a couple of glasses of white Sauterne. Simmer for a few minutes and serve.

Croquettes of Brains

Take either sheep or calf's brains; blanch and beat them up with one or two sage leaves; a little pepper and salt; add a few bread crumbs soaked in milk and one beaten egg. Roll them in balls and fry them in boiling lard.

To Fry Egg Plant

Cut the egg plant in slices, not quite half an inch thick; put them in salt and water for one hour; then take them out and wipe them dry; pepper them; dip them in boiling lard and then in bread crumbs, or some prefer to flour them; put them back in the boiling lard and fry a light brown.

Salt should be sprinkled over them after they are fried.

To Fry Tomatoes

Cut some fine tomatoes in slices; mix some corn-meal, pepper and salt. Roll the slices of tomatoes well in this mixture. Have about a table-spoonful of lard, boiling hot in the spider, and fry them crisp and brown. If it is desired to have them very rich, put a small piece of butter with each slice of tomatoes.

Curried Eggs and Toast

Melt a dessert-spoonful of butter in a sauce-pan; put into it some salt; a chili, or some cayenne pepper; half a tea-spoonful of curry paste; a dessert-spoonful of milk; and the contents of two eggs which have been boiled ten minutes, and well mashed. Simmer very

gently until thick, stirring continually that it may not curdle. Serve on buttered toast.

If curry powder is used, a little more butter and milk must be added, or it will be too dry.

Shirred Eggs (From an Old English Receipt Book)

Butter a dish well, sprinkle it with salt, and break the eggs into it very carefully so as not to disturb the yolks; then add a little more salt and some white pepper; melt a small quantity of butter, pour it gently over with one or two spoonfuls of cream, put the dish over a slow fire, and finish the eggs, browning with a red hot shovel.

Omelette (A Paris Receipt)

Put in an earthen pan half a handful of bread-crumbs, with a glass of cream; salt; pepper; and nutmeg.

When the bread has soaked up all the cream, break six or eight eggs, beat all together, and make your omelette.

Omelette

Six eggs beaten separately; when perfectly light put together. Season with pepper; salt; parsley, chopped with a knife passed through an onion; and a shred of bacon. Put a table-spoonful of butter into a skillet pour in half the eggs, and stir it, all the time forming it, by throwing it from the sides to the middle of the skillet. When it can be formed into an oblong shape, turn into a dish at once, or it will be too hard.

This makes two omelettes.

A Nice Omelette (Three Persons)

Beat two eggs, yolks and whites, together in a bowl, until very light. In a cup, put one tea-spoonful of corn-starch, and add very slowly a scant half tea-cupful of new milk. When well stirred, and beaten smooth pour it over the eggs, and beat all well together for a few minutes. A little chopped parsley and onion to flavor it. This makes an omelette for three persons.

Omelette

To each egg, a spoonful of cold water, beaten in, and half the butter to be used in the omelette, beaten in with the eggs. Add parsley, pepper, salt, and a little onion. Put the rest of the butter in the omelette pan, and when it is hot, pour in the eggs, and whip up with a fork as you beat up the whites of eggs. When done on one side, lightly turn it and dish it. It should cook in two minutes.

Cream Omelette (Paris Receipt)

Take five eggs, beat the whites up to snow; beat the yolks separately; and add to them three table-spoonfuls of cream. Have your omelette pan ready, put in a lump of butter, and set it over the fire. Then join the whites quickly with the yolks, and cream, add salt, and a very little parsley, chopped with a knife that has cut through an onion, which gives a very delicate flavor, and pour into the pan just as the butter is boiling. When cooked, lay the omelette together and serve.

An omelette should be as light in color as possible.

Stuffed Eggs

Boil six eggs very hard; after taking off the shell and skin, cut them in half lengthwise; take out the yolks, put them in a bowl, mash them smooth with a wooden spoon; add a tea-spoonful of chopped parsley, half a tea-spoonful of onion chopped very fine, a table-spoonful of bread-crumbs, salt, and pepper. Make into conical balls, which return to the whites; then put in an oven and heat; a little butter and very few crumbs of bread over the top.

The halves must not be put together when warmed, but heated and served in halves.

Buttered Eggs

Keep hot a slice of buttered toast; sprinkle it with pepper and salt. Beat light one egg; put two table-spoonfuls of milk on the fire, in a china saucepan, and when warm stir in the egg. Continue stirring until as thick as cream. Take it off the fire, and stir for a minute longer; turn it out on the buttered toast, and sprinkle with pepper and salt.

To Fricassee Eggs

Boil six eggs for five minutes, and lay them in cold water. Peel them carefully, dredge them lightly with flour; beat an egg light, drop the hard eggs into it, roll them in cracker dust, with pepper, salt, and a "grate" of nutmeg. Cover them well with this, and let them stand until dry; then fry them in boiling lard, and serve them with any rich, well seasoned gravy.

Garnish with crisped parsley.

Eggs with Cream

Boil hard one dozen eggs, and put them in cold water to get cold; then peel and slice them with care. Grease with butter the sides and bottom of a baking dish; put in alternate layers of eggs, butter, bread-crumbs, pepper and salt, until the dish is filled, the bread-crumbs being on top, with butter. Pour in a cup of cream, and bake until the top is brown. If baked too much, they will not be good. A table-spoonful of butter to a dozen eggs.

CAKES

General Remarks upon Cakes

The ingredients for cakes, as well as puddings should all be fresh and good, as well as free from dampness. A small portion of carbonate of soda, which will not be at all perceptible in the taste of the cake after it is baked, if thrown in just before the mixture is put into the oven, will ensure its rising well.

All light cakes require a rather brisk oven to raise and set them.

Very large rich cakes require a well sustained degree of heat, sufficient to bake them through, and small sugar cakes a slow oven, to prevent their taking a deep color before they are half done. Ginger-bread, too, should be gently baked, unless it be of the light thick kind. Macaroons, meringues, and ratafias will bear a slight degree more of heat than these. For sponge and savoy cakes, the moulds should be quickly and evenly buttered, and fine sugar shaken in them until they are equally covered with it. The loose sugar must be turned out before they are used.

To ascertain whether a cake be done, thrust a larding needle or bright skewer into the centre, and should this come out clean, draw it from the oven directly; but should the paste adhere to it, continue the baking. Several large sheets of paper are usually placed under large plum cakes.

Cakes are rendered heavy by moving or shaking them after they have risen in the oven, and before they have become firm. They should be gently loosened and turned from the moulds when sufficiently baked, and set for a short time just at the mouth of the oven to dry the surface, then laid upon their sides on a sieve until quite cold.

To Whisk Eggs for Light Rich Cakes

Break them one by one and separate the yolks from the whites. This is easily done by pouring the yolk from one half of the shell to the other, and letting the white drop from it into a bowl beneath. With a small three-pronged fork take out the specks from each egg as it is broken, that none may accidentally escape notice. Whisk the yolks until they appear light, and the whites until they are a quick solid froth. While any liquid remains at the bottom of the bowl, they are not sufficiently beaten. When a portion of them taken up with the whisk, and dropped from it, remains standing in points, they are in the proper state for use, and should be mixed with the cake directly.

It is a great mistake however to suppose that they cannot be too long beaten, as after they are brought to a state of perfect firmness they are injured by a continuation of the whisking, and will at times curdle, and render the cakes heavy from that cause.

To Fry Cakes Well

To fry cakes well, they must be fried in fat of the right heat. When hot enough it will cease to bubble,

and be perfectly still. It will be best to try it with part of the cake to be fried. If the heat be right, the dough will rise in a few seconds to the top, and cause a bubbling in the fat. It will swell, and the under side become quickly brown. It should then be turned over two or three times. If about as thick as the little finger, it will take about seven or eight minutes. It is best to break open one in order to judge.

When done, drain well with a skimmer. If the fat is too hot, the outside will be burned before the centre is cooked at all. If too cool, they will become fat-soaked. A person who is frying cakes must attend to nothing else. The cakes, the fat, and the fire will occupy every moment. The use of many eggs prevents cakes from absorbing much fat.

Icing for Cakes

Beat the whites of three eggs to a light froth, and for each egg allow eight tea-spoonfuls of white sugar which has been powdered and sifted.

Beat the sugar in very gradually, or it will not be light. When the sugar is all in, a tea-spoonful of rose water may be added.

Black Plum Cake

Of flour, butter, and sugar, each one pound; ten eggs; two pounds of washed currants; two pounds of stoned raisins; half a pound of citron, cut fine; half an ounce of nutmeg; half an ounce of mace; a large tea-spoonful of ground cinnamon; the same of cloves; two wine-glasses of brandy; one of rose water.

Cream the butter and sugar very light, add the whites of the eggs beaten to a high froth, then the yolks well beaten. Mix the fruit and spice in the flour, and add by degrees to the other ingredients; put the brandy and rose-water last. The oven must be well heated, and suffered to moderate before the cake is put in, where it must remain two hours.

It must not be baked in a Dutch oven.

Black Cake that will Keep Two Years

One pound of butter and one pound of crushed sugar beaten to a cream. Stir in twelve eggs beaten to a froth. Sift in the remaining portion of one pound of flour (the fruit having been rubbed dry with the remainder). Season with a small tea-cupful of brandy, one of rose water, or two of brandy, half an ounce of cinnamon, one nutmeg, a pinch of cloves, and the rind of an orange grated. Lastly, add the fruit, two pounds of seeded raisins, two pounds of clean currants, one pound of citron cut small; the pan well greased with lard and lined with paper. Bake in a moderately heated oven, four or five hours. Three times this amount makes a large cake.

Never scrub with sand the tins in which cakes are baked, as it causes the cake to stick; always wash them in soap and water, rinse and wipe dry.

Springfield Black Cake

Six eggs, a light pound of brown sugar, six even cupfuls of flour, three cupfuls of butter, one of cream, one

of molasses, three nutmegs, peel and juice of a lemon, one tea-spoonful of salæratus dissolved in cream.

Beat the eggs separately. Then mix them and beat in the sugar, and then the cream; one tea-cupful of butter at a time, which must first be washed and melted at the fire. Spice and flour gradually. Lemon juice and salæratus, added just as you are going to bake. It falls if not baked immediately.

Black Cake

One pound each of flour, butter, and sugar; eleven eggs; four pounds of raisins stoned; four pounds of currants washed and dried; two pounds of citron chopped fine; one and a half tumblers of brandy; one wine-glass of rose water; half a pound of sweet chocolate grated; three nutmegs; mace; and a tea-spoonful of ground cloves.

Let the fruit be the last thing to go in the cake.

Fruit Cake (Vineyard)

Three-quarters of a pound, down weight, of flour; one pound of butter; one of white sugar; ten eggs, the whites and yolks beaten separately; a small table-spoonful of mace; two pounds of raisins, rubbed in two table-spoonfuls of flour; one pound of almonds, blanched and pounded; two quarters of citron, cut up fine; and one and a half wine-glasses of brandy.

Cream the butter and sugar together, and put in the yolks; then the whites and flour, alternately. The fruit and brandy put in just before baking; which requires three and a half hours, in a tolerably quick oven at the beginning, adding fire.

Vineyard Pound Cake with Fruit

One and a half pounds each of butter, sugar, and raisin; one and a quarter pounds of flour (down weight); fifteen eggs; a small plate of sliced citron; a heaping tea-spoonful of mace.

Wash the butter, work out the water, cream the sugar with it. Rub the raisins in a little flour and put them in last.

Vineyard Pound Cake

One light pound of flour.

One pound of sifted sugar, down weight.

One pound of butter, washed free of salt and the water well worked out, or the cake will not be light.

A glass of wine and brandy.

Two tea-spoonfuls of mace.

Ten eggs, beaten very light.

Pound Cake

One pound of flour, in which mix two tea-spoonfuls of cream of tartar and half a tea-spoonful of soda; when well mixed, pass through a sieve.

One pound of butter well washed.

One pound of sugar, creamed with the butter.

Ten eggs well beaten.

A wine-glass of brandy and rose water mixed.

Forty-eight drops of essence of almonds.

One nutmeg.

One heaping tea-spoonful of mace.

Flour put in last.

Sponge Cakes

Ten eggs; half a pound of flour; one pound of pulverized sugar; the juice of one lemon, and the rind of two grated. Beat the yolks and sugar perfectly light. After the whites are beaten as light as possible, lay them lightly on top of the yolks and sugar, then sift the flour on top of the whites and mix all gradually through. Lastly, add the lemon juice and peel.

General Lee's Jelly Cakes

Ten eggs; one pound of sugar; half a pound of flour; rind of one lemon grated, and juice of half of one. Make a sponge cake and bake in jelly cake tins.

Then take the whites of two eggs, beaten to a stiff froth, add to them one pound of sugar, the grated rind and juice of one orange, and the juice of half a lemon. Spread this mixture on the cakes before they are perfectly cold, and place one layer on another.

Another Filling

Grated peel of three oranges; the juice of four and of two lemons. Mix with this pulverized sugar sufficient to make it firm, and spread it between the cakes.

About three and a half pounds of sugar to the above quantity of juice.

Jelly Cake

Half a pound of butter, half a pound of fine white sugar. Cream the butter and sugar together; add three eggs, one at a time, and quarter of a pound of flour. One spoonful of the mixture to each plate, spread with

a knife very smoothly. When baked, spread jelly or whatever you fancy between the cakes; two layers to three cakes. Sift sugar on the top.

The plates should be shallow tin plates, made expressly for the purpose.

Chocolate Jelly Cake

To make the cake:

Four cupfuls of flour.

Two cupfuls of sugar.

One cupful of milk.

Half a cupful of butter.

Six eggs.

Two tea-spoonfuls of cream of tartar.

One of soda.

Cream the butter and sugar; add the yolks of the eggs; then the milk. Mix the cream of tartar in the flour, and add the whites of the eggs and the flour alternately to the butter, sugar, and yolks.

Dissolve the soda in a little milk, and just before baking, stir it in the butter.

Bake in flat tins, in a quick oven.

To prepare the chocolate for the cake:

Take one and a half cupfuls of grated chocolate.

One and a half cupfuls of white sugar.

Half a cupful of water.

Let all boil for fifteen or twenty minutes. Add vanilla extract to the taste. When a little cool, and it begins to harden, spread it over the cakes; place them in layers, one over the other finishing with a good layer of chocolate.

It should harden on the cake while icing.

When the chocolate is sufficiently boiled, it will have a glazed look. A little experience will soon show the exact point at which it is sufficiently boiled to be put upon the cakes.

Jelly Cake, Rolled Up

Beat three eggs very light; add one cupful of sugar and one of flour. Stir these well together, and add one tea-spoonful of cream of tartar, and half a tea-spoonful of soda, the latter to be dissolved in a very little water. Bake in two pie tins, as evenly and as quickly as possible taking much care that it does not bake too hard around the edges. A sheet of writing paper laid over the top, will often prevent it from burning or browning too much. Have ready a clean towel or cloth, and when the cake is done, slip it out, bottom side up, on the cloth. Then spread the uppermost side quickly with currant or other tart jelly, and commencing at the end, roll it up, when it will be a round compact roll. When used, slices are cut from one end.

Mont Blanc, or White Mountain Cake

One pound of flour, one pound of white sugar, half a pound of butter, six eggs, one tea-cupful of sweet milk, one small tea-spoonful of salæratus dissolved in the milk, and two tea-spoonfuls of cream of tartar mixed with the flour. Add one tea-spoonful of the same flavoring you use for the icing, and bake in jelly cake tins, four in number.

Frosting for the Cake

One sheet of Russia isinglass, dissolved in a small tea-cupful of boiling water. Stir in two pounds of pulverized white sugar. Flavor with vanilla, lemon, or almond. When the cakes are baked, put one upon a plate, frost the top and sides over, then lay on another, making the edges even with a knife. Frost that in the same manner, and so on, until all are done and the White Mountain is finished. It is an elegant ornament for a tea table, and a nice dessert.

This way of making frosting is good for all kinds of cake.

Cocoanut Cakes

Four cupfuls of flour, three of sugar, one of butter, one of milk, three eggs, one tea-spoonful of soda, and two of cream of tartar. One grated cocoanut; the juice of one lemon. Bake in large cakes.

Cocoanut Cake

One pound of cocoanut after the brown skin is taken off. Three quarters of a pound of sugar; three eggs just beaten a little. Mix the nut and sugar together just as you are going to bake, and bind with the egg. Make it in balls with your hands, and bake on tin sheets.

Cocoanut Mountain Cake

Five eggs, two cupfuls of sugar, three cupfuls of flour, more than half a cupful of butter, same of milk, one tea-spoonful of baking soda dissolved in the milk. Two tea-spoonfuls of cream of tartar rubbed in the flour. Bake in jelly tins, and in a quick oven.

When cold, spread the following preparation between the layers of cake, and over the top sprinkle a little sugar:

One cocoanut, the whites of two eggs beaten to a froth, half a pound of powdered sugar.

Grate the cocoanut lightly.

Some persons think the juice of one lemon an improvement.

Elkington Cake

Two eggs, one pound of sugar, one spoonful of butter, a tea-spoonful of soda in a tea-cup of cream. Flour enough to make a stiff batter.

Spanish Buns

To one quart of milk, one pound each of butter and sugar, one wine-glass each of brandy and rose water, one nutmeg, a little cinnamon, the yolks of six eggs. Mix all together and stir in flour until so thick you can hardly stir it with a spoon. Then put in a gill of yeast in a pint of milk, reserved from the quart. Set it aside to rise, as you would bread. If you wish it, half a pound of raisins cut fine can be added.

Cinnamon Wafers

Pound and sift six ounces of sugar; put with it an equal weight of fresh butter, beaten to a cream, with an equal weight of sifted flour, half an ounce of ground cinnamon, and one egg. Stir them well together in an earthen bowl, with sufficient milk to make a thin batter. Make the griddle quite hot, rub over it a little butter,

and then lay over it a spoonful of batter. When one side is done, turn the other. When both sides are a fine brown, roll it (still on the griddle) around a small stick, and so continue until all the paste is used.

Cinnamon Cakes with Almonds

One pound each of brown sugar rolled and butter; and two pounds of flour. Rub the sugar in the flour, and then the butter into both. Three table-spoonfuls of powdered cinnamon, one tea-spoonful of salt, three eggs beaten light, half a glass of rose water; mix all well together and roll them thin. Cut in any form you please. Have ready half a pound of almonds blanched, split them, and stick two or three into each cake. Bake in a moderate oven.

New Year's Cake

Three pounds of flour, one and a half pounds of granulated sugar, one pound of butter, two table-spoonfuls of carraway seed. Mix the butter thoroughly through the flour, then add the other ingredients. Lastly, put a tea-spoonful of soda in a pint of milk; then add it to the ingredients, mixing from fifteen to twenty minutes. Add to all a tea-spoonful of salt. Roll thin, cut with a tin, and bake in a hot oven.

Jumbles

One and a half pounds of flour; one pound of sugar; three-quarters of a pound of butter; four eggs, leaving out two of the whites; and a glass of rose or peach water. Roll them thin in fine powdered sugar.

Jumbles

Cream half a pound of butter, and mix in half a pound of sugar; add two or three eggs beaten light. Stir them into the sugar and butter. Dissolve in a little milk a tea-spoonful of salæratus, and stir then into the butter, sugar, and eggs, one pound of flour. Stir in the flour, leaving a little to put on the board to make them up with. Season to your taste, with cinnamon or nutmeg, and peach, rose or almond water. Bake in a moderate oven, a light brown.

Jumbles

Three pounds of flour, two pounds of butter, two pounds of sugar, six eggs well beaten, and six tea-spoonfuls of rose water. Roll well together. Bake in a quick oven.

Waverley Jumbles

One pound of flour; three-quarters of a pound of brown sugar; half a pound of butter; two eggs; half a nutmeg grated, two table-spoonfuls of rose water, or, if you prefer it, lemon peel grated, and juice.

Plain Jumbles

One pound of flour; half a pound of sugar; half a pound of butter; one egg; essence of lemon, or lemon peel.

Bake in a quick oven.

Sugar Cake

The yolks of two eggs. Two even cupfuls of sugar; one even cupful of butter; one cupful of milk, and in

this dissolve one even tea-spoonful of soda. Season with nutmeg, mace, and brandy, and add just sufficient flour to make it thick enough to roll. Too much flour will spoil the cake.

Sugar Cake

One pound of flour; three-quarters of a pound of butter; three-quarters of a pound of sugar; the yolks of four eggs, a little cinnamon and nutmeg; two table-spoonfuls of brandy, and a little rose water.

Sugar Cake

Half a pound of butter; one pound of brown sugar; two pounds of flour; two eggs. Moisten with enough milk to roll them out nicely. Season with a little rose water, and bake in a quick oven.

Bonny Clabber Cake

A pound and a half of flour, one and a quarter of sugar; three-quarters of a pound of butter; four eggs; a spoonful of mace. Mix the above and stir into it a pint of clabber, *without whey*, and lastly a small dessert-spoonful of salæratus dissolved in a table-spoonful of new milk, mixed lightly in. Put it in the oven uncovered until it begins to rise, which it will do in a few minutes; then put on the lid.

Soda Cake

One and a half pounds of flour, one pound of sugar, half a pound of butter, three eggs, a cupful of cream, and an even tea-spoonful of soda. If the cream is not

sour, dissolve the soda in a little vinegar or lemon juice. Season with lemon and nutmeg, or rose water or anything you fancy.

Almond Cake

A quarter of a pound of almonds.
A quarter of a pound of sugar.
One ounce of flour.
Eight eggs, leaving out four whites to beat separately.
Season with peach water.

Silver Cake

Cream two and a half glasses of sugar with one of butter. Stir in three and a half glasses of flour and the beaten whites of six eggs alternately, one glassful of milk, with one tea-spoonful of soda and one of cream of tartar. When just beginning to foam, stir it in the cake. Mix as quickly as possible, and put it in the oven. It should be baked quickly. It should be flavored with a table-spoonful of blanched and pounded bitter almonds; the same of sweet almonds, and one of rose-water, put in before the milk.

Cinnamon Cake

Three pounds of flour; two pounds of sugar; one pound of butter; two table-spoonfuls of lard; two eggs; two tea-spoonfuls of salæratus or soda dissolved in two tea-cupfuls of sour cream, and half a pound of cinnamon.

Roll them out in coarse loaf sugar; grease and flour the pan before baking.

They are better after being kept a few days.

White and Yellow Cake

White:

Four cupfuls of flour.

Two of sugar.

One ounce of butter.

One cupful of milk.

The whites of seven eggs.

Two spoonfuls of cream of tartar.

One tea-spoonful of carbonate of soda dissolved in the milk.

Season with almond.

Yellow cake:

Four cupfuls of flour.

Two cupfuls of sugar.

One cupful of butter.

One cupful of milk.

Use the yellows of the eggs, and season with brandy and nutmeg.

Cup Cake

Two cupfuls of white sugar and one cupful of butter. Mix the butter and sugar well together. One cupful of milk, stirred in four cupfuls of flour; half a tea-spoonful of salæratus in the milk, a little more than a tea-spoonful of cream of tartar in the flour. Stir the flour gradually into the other ingredients, or it is better to sift it in. Season with lemon or orange flower water. Bake for half an hour.

Ginger Nuts

Three and a half pounds of flour.

One pound of butter.

Half a pound of sugar.

Five table-spoonfuls of ginger.
Three tea-spoonfuls of allspice.
Three tea-spoonfuls of cinnamon.
A pinch of cloves and salt.
One quart of molasses.
Roll out thin in round cakes, or roll thicker and cut in small squares.

Ginger Cakes

Three pounds of flour.
One pound of butter.
Half a pound of lard.
One pound of brown sugar.
One pint of molasses.
One gill of cream.
Two ounces of ginger.
Two ounces of cinnamon.
One nutmeg.
Rub the lard and butter into the flour. Then the spices, then the sugar, molasses and cream. Work it well, roll out, cut in cakes and bake.

Very Simple Cake for Children

One quart of molasses; half a pint of good sweet cream; three eggs; two tea-spoonfuls of pearl-ash; two ounces of ginger. Stir in as much fine flour as will make it the consistency of Pound Cake. Bake in pans.

Ginger Bread

One heaping table-spoonful of butter. A cup of molasses poured over the butter. Then add a small tea-

spoonful of salæratus, which has been already dissolved in a little warm water. Stir in well a cupful of sour milk and a good table-spoonful of ginger (it must not be too hot). Then add a pinch of salt, and three tea-cupfuls of flour which has been already dried and sifted. Break in one egg and beat all well together. Bake in greased bread tins.

Ginger Pound Cake

Two pounds of flour, one of butter, one of brown sugar, one pint of molasses, six eggs. Beat the butter to a cream; put to it the sugar, beating it well; then add the molasses and half the flour, alternately; then the other half of the flour, alternately with eggs, previously beaten light; the grated peel of two lemons, three table-spoonfuls of allspice, three tea-spoonfuls of cinnamon, a cup of ginger, or not, as you prefer. Dissolve two tea-spoonfuls of salæratus in a table-spoonful of warm water, and having added the juice of half a lemon to the other ingredients, stir it lightly into the cake just before baking. This constitutes the lightness of the cake.

Ginger Bread Snaps

Take a pound and a half of flour, half a pound each of butter, sugar, and molasses, and one ounce of powdered ginger. Mix well before the fire. Add five table-spoonfuls of thick cream, work into a stiff paste, roll out thin, dip a wine-glass into flour, cut out the snaps with it, and bake in a quick oven.

Ginger Cakes

Two quarts of flour, two heaping table-spoonfuls of lard, a light half-pound of butter, two tea-cupfuls of brown sugar, two heaping table-spoonfuls of ginger, a light quart of molasses.

Ginger Cakes

One and a quarter pounds of flour, a light half a pound of brown sugar, and the same of butter, one pint of molasses, three heaping table-spoonfuls of ginger, one tea-spoonful of cinnamon, one of allspice. Mix all together, and roll as thin as possible, so that you can hardly handle it.

New York Gingernuts

Three pounds of flour; one pound of butter; one quart of molasses; one table-spoonful of allspice; one nutmeg; a large cup of ginger; and orange peel cut fine.

Macaroons

A pound of almonds, blanched and well beaten; a pound and a quarter of sugar; the whites of two eggs, dropped into it without beating, and stir up all with a knife; two or three tea-spoonfuls of peach water. Roll them in your fingers, and put them on white paper to bake, in a slow oven.

Macaroons

One pound of almonds, blanched and beaten very fine with rose water; the whites of four eggs, one pound of

flour, one pound of powdered sugar, mixed with the flour; then made into a paste with the almonds and eggs. Flour the tin and bake in a slow oven.

Bene Cake

A tea-cup of the bene seed, washed in several waters and drained to a quart of brown sugar moistened with a tea-cupful of water. Put this on the fire, and when it begins to boil, add the bene seed, stirring nearly all the time to prevent burning or the seed from settling. It is boiled like taffy, but has no butter. To test when it is done, drop a little in a glass of cold water: if it forms into a mass like taffy, it is done; but if it separates and floats about, it must be boiled a little longer. But be careful not to boil it a moment to long, as it will thicken and be difficult to pour out. It must be quickly ladled out and dropped in a round cake, on a marble slab or tin plate. If not taken out quickly, it will so congeal that it cannot be taken out at all.

Rice Flour Cake

Two cupfuls of rice flour, two cupfuls of sugar, one of butter, Season with nutmeg, brandy, and almond or rose water. Beat all well together.

Lady Fingers

Beat the whites of eight eggs to a firm froth snow. At the same time have the yolks beaten with six ounces of sugar finely powdered. Each of the operations should be performed at least one hour. Then mix all together with six ounces of sifted flour, and when well

incorporated, stir in half a pint of rose or orange-flower water. Stir them together some time. Have ready some tins rubbed with white wax. Form the cakes with a spoon on sheets of writing paper ⌒⌒ thus. Grate white sugar over each, let them lie until the sugar melts and they shine. Then put them in a moderate oven, until they have a fine color. When cool, take them from the tins and lay them together, in couples, back to back. They may if you prefer them, be baked round.

Lady Fingers

One pound each of flour and sugar, seven eggs. Beat sugar and yolks of the eggs together. Flavor to your fancy, bake on sheets of tin or copper in a quick oven. The tins greased with butter.

Lady Fingers

One pound each of flour and sugar; two eggs beaten separately. Mix the flour, sugar and yolks of eggs together. Then add the whites, form them and bake in a moderate oven.

Kisses

Stir together ten ounces of sugar; six of butter; spice to taste, and a tea-spoonful of salæratus dissolved in a little sour cream. A quarter of a pound of flour, and roll them.

Small Tea Cake

Six eggs, leaving out the yolks of two; the weight of five in sugar, the weight of three in flour. Beat the whites separately, stir the yolks and sugar well, with

seasoning according to taste, until it is light. Then stir in the flour and whites alternately, and drop with a spoon on a greased pan.

The flavoring may be either rose-water or lemon juice as you like.

New York Cookies

Seven pounds of flour, three pounds of sugar, two and a half pounds of melted butter. Dissolve the sugar in half a pint of cold water; when well mixed, put in a tea-spoonful of pearl-ash dissolved in a tea-cupful of warm water.

Cookies

One pound of sugar, one pound of flour, half a pound of butter; carraway seed and a little pearl-ash dissolved in twelve table-spoonfuls of water.

Crullers

Five eggs, one pound of white sugar, half a pound of butter, two table-spoonfuls of lard, half a pint of cream, half a nutmeg, large dessert-spoonful of ground cinnamon, tea-spoonful of soda dissolved in a little water, a wine-glass of brandy. Flavor with anything you fancy.

Beat the eggs and sugar together, until perfectly light. Mix the butter and lard together, and beat it in with the eggs and sugar. Then stir in half a pint of cream, or, if not convenient, new milk. Work all together, adding flour, until it is a stiff dough. Sprinkle in the grated nutmeg, cinnamon, and flavoring; and lastly the soda and brandy.

Beat out all the lumps, until of the consistency of bis-

cuit dough. Take one half the dough and roll it out half an inch thick. Take a tumbler and cut out the cakes, and then with something smaller cut out the middle, leaving the cake in rings. Work the scraps left into the other lump, which roll out and cut in the same way. Take a spider which holds about eight crullers. Melt one and a half pounds of lard, and let it come to a boil. Fry one or two first, to test the lard. Then put in a few. They must not be allowed to sink or settle at the bottom, as that would certainly spoil them. They must boil upon the surface. When they begin to crack, turn them, and take them out as soon as they are a light brown, or they will be heavy. Sprinkle powdered sugar over them while hot. They must not be left a moment while cooking, and in making them they must be beaten as light as possible.

Cream Puffs

One full half pint of new milk; a quarter of a pound of butter. Put the butter and milk into a stew-pan, and when it boils, sift in half a pound of flour, stirring it until it thickens and does not stick to the spoon or pan. Take it off, and let it cool in a bowl. Then beat in four eggs, one at a time, with great force. Bake in small pans, one spoonful of batter in each one. They bake in twenty minutes. Have a quick oven ready for them. Fill them with the following cream or rich boiled custard: One gill of good rich cream, one table-spoonful of fine sugar, one tea-spoonful of vanilla. Beat it on ice until thick enough to stand alone. Open a little slit in the side, and pour the cream in. Divide it

equally between the puffs. Break up some ice tolerably fine, put it in a tin colander, and set it in a large bowl. Put the mixture of cream in a small tin saucepan on the ice in the colander, and beat it until it thickens like floating island.

The custard must be made thicker than for ordinary use; more eggs and boiled longer. Let the cream remain on ice until ready to fill the puffs, which must not be done until ready to go to the table.

Puffa (A German Cake)

One pound of butter, and the same of sugar, creamed together.

Twelve eggs well beaten, yolks and whites.

Two wine-glasses of wine and brandy.

One table-spoonful of ground mace.

One pound each of currants and raisins, stoned.

One quarter of a pound of sliced citron.

Four tea-cupfuls of rising, made with yeast, as for rolls.

Sufficient flour to make the batter of the consistency of pound cake.

Cream the butter and sugar together, then add the eggs, still beating the ingredients with the hand. Then the brandy and mace. Then the raisins, currants and citron; all well floured to prevent them from sticking together. Last of all the rising, which is made of half a tea-cupful of yeast and sufficient flour to make the four cupfuls of the batter. This is set to rise the night before.

Brioche (Maréchal's Receipt)

One pound of flour.
The yolks of six eggs.
Six ounces of good butter.
Two ounces of yeast.
Half a tumbler of good milk, and a little salt.

Mix all well together, and let it remain eight or ten hours before baking. Be sure to watch it often, lest it should brown too much. You can butter a paper and place on the top, if you judge best.

It will make a prettier dish if baked in small cups, besides baking more easily.

Short Cake

To three quarts of flour take three-quarters of a pound of lard, and a spoonful of salt; rub the lard in the flour, and put in cold water, sufficient to make a stiff dough; roll it out without working in thin cakes; have the bake-iron hot, flour it, and bake with a quick heat; when one side is brown, turn and bake the other; when baked in the dripping-pan of a stove, they do without turning;—you may cut them in round cakes, if you choose. Some use half milk and half water; in that case, less lard is required.

PICKLES

Cucumber Catsup

Two-thirds of cucumbers, one-third of onions, cut into slices and salted. Put to every quart of the liquor that is pressed from them a quarter of an ounce, or a little more, of mace; cloves; ginger; and black pepper; and some horse radish. Before putting in the spices, dissolve some anchovies in the liquor, strain it, and then add the spices, and boil gently for twenty minutes. After which add to every quart, a pint, or pint and a half, of white wine that is sweet. Give it one boil up; when cold, bottle it for use.

Very good in Fricassees.

Mushroom Catsup

Take a bushel of the large flaps of mushrooms gathered dry, and bruise them with your hands. Put some in the bottom of a pan, strew salt over them; then mushrooms, and again salt, until all are gone. Put in half an ounce of powdered cloves and mace, and the same of allspice, and let them stand a day or two. Stir them up every day, then put them in a stew-pan and boil them. When so done, strain them through a cloth to get out all the liquor; let it stand to settle, and pour it off clear from the settlings. It must be boiled until reduced one-third. Strain through a sieve into a pan.

The next day pour it from the settlings and bottle for use. Cork it tight.

Tomato Catsup

Let the tomatoes be firm and fine; put them into a pipkin with salt; grains of pepper; thyme; and two onions; and let it stew for a day; then strain it, and let it boil until it becomes of a good thickness; pour it off, and when cool bottle it up with a little sweet oil on top; rosin it up to keep the air off.

Tomato Catsup

Take a peck of tomatoes, squeeze through a thin piece of muslin, so that no seeds get through. Add to this a dessert-spoonful of cayenne pepper, two table-spoonfuls of salt, one pint of vinegar, half a table-spoonful of cloves and allspice mixed; two sticks of cinnamon about three inches in length; a bundle of thyme and parsley tied together; and two cloves of garlic chopped as fine as possible. Simmer four hours steadily and slowly. After filling the bottles with catsup, put two inches deep of sweet oil in each bottle. Rosin the bottles, the more effectually to exclude the air.

Peach Sauce

To one peck of peaches, take three pounds of brown sugar, and one pint of vinegar. Dip the peaches in hot water, and wipe them. Cover them with water and boil them until you can run a straw through them; then pour off the water, and pour the vinegar and sugar over them. Boil them until done and quite clear. Can them, boiling hot.

To Prepare Cabbage for Yellow Pickle

Get the small hard heads of cabbage in June. Trim them and cut them in halves, put them in a jar and pour strong boiling brine on them. Let them stand three days, then boil them in plain water until you can run a straw through them. Drain them, and then dip them in dry salt and put them in the sun, and if the sun is obscured, place them before the fire. They must be perfectly dry; they look badly in this state, but do not be discouraged. Put them in cold vinegar with a little turmeric for two weeks. You can then put them in your prepared vinegar.

For Two Gallons of Yellow Pickle:

One pound of race ginger, soaked and sliced.
One pound of garlic, not soaked.
One pound of horse radish.
Three ounces of pounded nutmegs.
Three ounces of ground ginger.
Three ounces of mace.
Three ounces of turmeric.
Three ounces of ground mustard.
Two ounces of cloves.
One and a half pounds of black pepper broken small.
One pound of mustard seed.
Three table-spoonfuls of celery seed bruised.
One and a half pounds of good brown sugar.
Two gallons of vinegar.

The ingredients to be well washed and dried in the sun.

Boil the vinegar and pour over the cabbage. Set the

jar in the sun, and stir it up from the bottom every day or two.

The pickles are improved by putting the jars containing them in the sun all through the summer months.

Piccalilly

One gallon of vinegar.
Four ounces of bruised ginger.
Two ounces of whole white pepper.
Two ounces of allspice.
Half an ounce of chili peppers, bruised.
Four ounces of turmeric.
One pound of best mustard seed.
One pound of salt.

These ingredients, except the mustard, must be boiled together for half an hour. Then strain it. Mix the mustard with a little vinegar until quite smooth and free from lumps, and stir it into the vinegar just strained off. When it is quite cold, put the pickles into a large bowl and pour the vinegar over them. Stir up and mix well, and put into jars.

In making Piccalilly Pickle, do not make the salt and water *too strong*, and a day or two is quite long enough to let the pickles lie in it. Do not dry them more than two or three days, as it will make them tough.

Atx Jar Pickle

Take one pound of ginger; boil it in strong salt and water, then scrape it, cut it in slices, and put in the sun to dry; a quarter of a pound of garlic; cover it over with salt, let it stand three days, then wash,

and salt it again with new salt: let it stand three days longer, wash, drain, and put it in the sun to dry; quarter of a pound each of white and black mustard seed; add to this one ounce of finely powdered turmeric, and one ounce of black pepper. Put these ingredients into a large stone jar, with a gallon of very sharp white wine vinegar, made boiling hot and poured over the other ingredients.

Stir it three times a day, for a fortnight, then tie it up close.

In this pickle you may put white cabbage cut in quarters, put in salt for a day or two. After taking them from the salt and water, salt them, and place them in the sun to dry. In the same manner you may do cucumbers, melons, or any other fruit, except okra. They must all be young and tender, and free from worms. Turn them two or three times a day while in the sun, that they may be thoroughly dried. Before they are put in the pickle, rinse them in water, and wipe them. Be sure they are perfectly dried before putting them in the pickle. The vinegar ought to be boiled once a week, for three or four weeks in succession. As the vinegar soaks up, supply the pickles with more. You need never have your jar empty, but as the fruits come in season, dry and put them in, and supply them with boiling vinegar as often as there is occasion.

White Walnuts

Take full grown white walnuts, or butter-nuts, before the shells get so hard that a pin will not run through easily; put them in a jar; boil a pickle of ground alum salt that will bear an egg, skim it, and when it gets

cold, pour it on the walnuts; let them lay in this ten days; then make another pickle as strong as the first, and leave them in it ten days longer; then scrape each one carefully, until you get all the rough skin off, wipe them with a very coarse cloth, and let them soak in cold water two days; boil them in weak vinegar, and let them lay in this a week; boil enough good vinegar to cover them; mix together scraped horse-radish, mustard seed, cloves, red pepper, onions and garlic; put a layer of the walnuts in a jar, and sprinkle the spice over; pour the boiling vinegar over the top.

Black Walnuts

Gather the walnuts while you can run a pin through them; boil them in an iron pot three hours, to soften the shell; put them in a tub of cold water, hull and wash them, and put them in your jars; pour salt and water over them, and change it every day for a week; at the end of that time scald them in weak vinegar; let them stand in this three days, then pour it off, and for half a bushel of hulled walnuts, have quarter of a pound of cloves, a tea-cup of mustard seed, two spoonfuls of black pepper, a pint of scraped horse-radish, two pods of red pepper, some sliced onions and garlic; put these in the jars with the walnuts, and fill them up with strong cold vinegar.

Pickled walnuts will keep for six or seven years, and are as good at the last as the first.

English Walnuts

Gather them when nearly full grown, but not too hard; pour boiling salt and water on them; let them be

covered with it nine days, changing it every third day; then take them out on dishes, and put them in the sun to blacken, turning them over; then put them in a jar and strew over them pepper, cloves, garlic, mustard seed and scraped horse-radish; cover them with cold strong vinegar and tie them up.

Pickled Mushrooms

Wipe and peel the buttons well. If dirty, wash them gently, and when perfectly dry, put them in bottles; between each layer sprinkle a little salt, and when full, fill the bottles with strong cider vinegar.

Pickled Mushrooms

Wash the buttons well from the dirt, without peeling, and let them drain. Peel the large ones. To nine or ten quarts of mushrooms put two table-spoonfuls of mace; one of cloves finely powdered; cayenne to the taste; two or three pieces of garlic; and salt. Sprinkle the ingredients through, lay them in the pot in which you intend to keep them, and pour boiling vinegar over them. Tie them up to keep out the air.

Mushrooms For Winter Use (French Receipt)

Take the fresh buttons, cut the ends off the stems and wash them off very clean. Then put them into a colander and let the liquor ooze out of them. Draw off that liquor and keep it for ketchup. Then take some butter, pepper and salt, into which put the whole mushrooms, and when well mixed, expose it to a gentle heat, but not to stew, when more liquor will be formed.

When they are cold, put them in bottles and cork them up with the liquor. Cut the corks and twine them like champagne bottles. Put them in a kettle and pack hay between them. Then cover the kettle after filling it with cold water, and let it stand on a moderate fire until they are boiled. Let them stand in the same water until next day, then dip the corks in rosin and pack them away in sand.

To Prepare Mangos and Other Pickle for Immediate Use

After allowing them to remain in salt and water for months, or to suit your convenience, put them in a bell metal skillet, covering them around, under and above with grape leaves. Let them stay near the fire in vinegar and water, half and half, with a little fire under (never letting them boil), at least half a day. Then take them out, and when cool, throw them into cold vinegar for a week.

To Pickle Twenty Melons

Slit, scrape and fill them with salt, and put them close in a colander, that you may bury them in salt. Let them remain three days, and on the fourth take them from the salt, wipe them dry, and fill them with the following paste:

Half a pound of ginger, soaked in salt and water until soft.

Half a pound of horse radish, scraped and soaked twelve hours.

One handful of garlic.

One ounce of black pepper.

Half an ounce each of mace; cloves; and turmeric.

Beat all these ingredients very fine, and make into a paste with sweet oil, or fresh butter. When filled with the paste, put the melons into a stone jar; and if any paste is left, throw it into the pot, fill the pot with boiling vinegar, let it stand three weeks, then pour it off and put a pint of good made mustard mixed with vinegar enough to cover the mangoes.

To Pickle Mangoes

To a three-gallon jar of mangoes, take one large tea-cup of black pepper, after it is ground, the same of allspice, one and a half of ginger, half an ounce each of mace, cloves, and celery seed, six pods of red peppers, one head of raw cabbage, six or eight large onions all chopped very fine, two cups of scraped horse-radish, one pint each of white and black mustard seed washed and dried.

Mix half the spices with the other ingredients.

Put a tea-spoonful of brown sugar in each mango before stuffing with the mixture.

Boil enough vinegar to cover the pickles with the half of the spices that have been retained, and four or five pounds of brown sugar, and pour over them boiling hot.

Oil Mangoes

Mix salt and water strong enough to float an egg. Let the mangoes remain in it for six days. Take them out and scald them, with the same salt and water, four times. Cut a slit and take out the seeds, and fill them

with white and black mustard seed, sliced horse-radish, cloves of garlic, allspice, and whole black peppers, in the above proportions. Put a tea-spoonful of sweet oil in each. Put them in a jar, and cover them with boiling spiced vinegar.

To be kept tightly covered.

Oiled Mangos

One pound of horse-radish, finely shred and put in strong salt and water for twenty-four hours.

One pound of garlic, in like manner, not shredded.

One pound of white ginger, in like manner, to remain three weeks, changing the pickle every third day.

When the above are prepared, add one pound of white pepper; two ounces each of cloves; mace; and nutmegs; one pound of white mustard seed; and a quarter of a pound of turmeric. Put the whole in a marble mortar. Add to it a bottle of best Florence oil. Pound it all to a paste, with which fill the mangoes, which have previously been in cold salt and water for one week. When you take them out, dry them well with a cloth; and when filled, sew them up. A bottle of mustard to be made and mixed in good cider vinegar, to cover the mangoes.

This receipt is for one hundred.

Stuffing for Mangoes

To four dozen medium-sized mangoes, put three and a half pints of horse-radish; the same quantity of black and white mustard seed mixed, half and half; three nutmegs; two table-spoonfuls of garlic; a heaping table-spoonful of mace; and two of whole black pepper.

The garlic must be put for two or three days in salt and water.

Add a small quantity of scraped ginger to the vinegar.

Stuffed Peaches

Wipe the peaches (which should be open-stones) with a coarse towel. Halve them, and take out the stone. Have cloves; mace; mustard; radish; and a little celery seed and scraped horse-radish; mixed well together. Fill the peaches. Put them together, and tie them tightly. Take a quarter of a pound of brown sugar and a quart of vinegar, boil and skim it well, and when cool pour it over the peaches.

Stuffed Peaches

Put them in salt and water that will bear an egg, and let them remain about four days and nights, until they are tough. Cut the top part off, and take the stones out.

To two dozen peaches, take one and a half pints of horse-radish scraped; a couple of garlic minced; black and white mustard seed, quarter of a pound each; half a table-spoonful of cayenne pepper; black pepper; and celery seed; all mixed in a little vinegar. Stuff the peaches and sew them up.

Pour cold vinegar over them.

Stuffed Peppers

Put the peppers in strong salt and water for twelve days; then scald them with boiling water, and let them drain.

Put some of the best white cabbage in salt and water for five days, scald it, and let it drain.

Chop up the cabbage very fine, and mix with mustard seed. Stuff the peppers and put in each a piece of garlic no larger than a grain of coffee. Sew them up, and pour the vinegar over them, when it just begins to boil.

Pickled Peppers

Let them stand in salt and water a fortnight, changing it every third day. Cut them open at the sides; boil weak vinegar, and pour over them every day until green; then boil the vinegar with two handfuls of salt, let it get perfectly cold, and pour over them.

The unripe bull-nose pepper, of all sizes, is the proper one to use for this pickle.

Red Cabbage

Slice it into a colander and sprinkle each layer with salt. Let it drain ten days, then put it into a jar and pour boiling vinegar enough to keep it covered. Put in a few slices of red beet-root. Choose the purple red cabbage. Cauliflower cut in branches and thrown in after being salted, will become a beautiful red.

Pickled Onions

Put a sufficient quantity of onions into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour boiling salt and water over them, covering them closely until cold. Next day repeat the boiling salt and water. When cold, drain the onions on a hair sieve, and put them into

wide-mouthed bottles. Fill up with clear, pure vinegar, putting into each bottle a slice or two of ginger, a blade of mace and a tea-spoonful of sweet oil which will keep the onions white. Cork well, and keep in a dry place.

Pickled Onions

Peel the onions and put them in salt and water not very strong, for six days, changing them every other day. Then boil some vinegar, putting in two handfuls of salt. Let it stand to get perfectly cold, and then pour over them.

A table-spoonful of mustard-seed to each quart is an improvement.

Chow Chow

A half peck of onions.

A half peck of green tomatoes.

Five dozen cucumbers. Slice the large ones and put the small ones in whole.

Four large peppers sliced.

One pint of small red and green peppers.

Sprinkle one pint of salt over them, and let them drain all night. In the morning drain off every drop of the salt or juice. Then add one ounce each of white mustard seed; white pepper; celery seed; turmeric and mace; half an ounce of cloves; three table-spoonfuls of made mustard; two pounds of brown sugar; and one piece of horse-radish grated fine,

Cover all with strong vinegar, and let it boil well for half an hour. This quantity will take about one gallon of vinegar, but this depends upon the size of the fruit.

In adding the spices, put a layer of the pickle into your pot whilst hot, and a layer of the spices, all having been well mixed together. The mustard and turmeric dissolved in half a cup of water each, and stir into the pickle when it is put on to boil.

Some persons only put in half the quantity of peppers, as the above quantity makes it very hot.

Cucumber Pickle

Thirty cucumbers; pare and slice them. A quarter of a peck of onions. Put a layer of onions and a layer of cucumbers, sprinkled with salt. Let them stand for twenty-four hours, and then pour off the salt and water. Make a dressing of a large tin of mustard; a large bottle of sweet oil; a quarter of a pound of ground black pepper; and vinegar enough to cover all. The dressing of the mustard and pepper must be prepared like salad dressing, the mustard added and the vinegar last of all. A quarter of a pound of white mustard seed is a great improvement.

Sliced Cucumbers

Peel and quarter ten or twelve large cucumbers. Slice and sprinkle them with salt, and let them remain all night. Next morning put them in a sieve and drain them until evening; slice two or three dozen onions and put them in a pot, with the cucumbers in alternate layers, and cover each layer with some of the following dressing: One bottle of sweet oil; some black pepper; ground or whole white pepper; a small tin of mustard; no salt. Fill up the pot with vinegar.

To Green Pickle

To a piece of alum the size of a walnut, add a gallon of water. Put the cucumbers in it and let them stand for half a day, then take them out and throw them into cold water. Wash and wipe them well, place them in a jar putting a layer of salt and two of cucumbers; about one pint of salt to four hundred cucumbers. Place the salt next to the cucumbers, and a layer of cabbage leaves over the salt, and so on alternately. Then take two gallons of vinegar; one pound of ginger sliced and dried; one pound of horse-radish; one of mustard seed; one ounce of long peppers; one ounce of mace; one nutmeg finely powdered; and if you like the flavor of French pickle, add two small pieces of cinnamon. Heat the vinegar quite hot, but not boiling, and pour over. Repeat this every second day until it has been done three times, each time adding a little more vinegar.

French beans; peppers and other things thrown into the pickle.

Some persons think a bunch of terragon improves the flavor.

An easy way to green all pickles is to boil them in strong ginger water.

To Pickle Cucumbers

Put the cucumbers in salt and water strong enough to bear an egg, for nine days; then put them in a skillet with cold vinegar, and a piece of alum the size of half a nutmeg. Let it simmer, then take them out and

throw them into cold water, to harden; after which let them drain in a colander. When well drained, place them in the jar in which they are to remain. Boil some vinegar and pour over them, and season them with a double handful of scraped horse-radish; garlic; or one or two onions; one table-spoonful each of black and white mustard seed; two table-spoonfuls of mace; two dozen cloves; two dozen allspice; a little cinnamon; two nutmegs cracked up, and a handful of scraped ginger; the greenest and tenderest that can be procured.

To Stuff Forty Cucumbers

Green them as described above.

Take the seeds from the melons, being careful not to take out too much of the inside; sprinkle them with salt and let them stand twenty-four hours. Take them out and make a vinegar with the turmeric; pour over them and let them stand a week or ten days, then draw off the vinegar and stuff them as follows:

One pound of race-ginger, soaked and dried.

One pound of horse-radish, scraped and dried.

One pound of white mustard seed, washed and dried.

Half a pound of garlic.

Two ounces of turmeric.

Two ounces of cloves.

Two ounces of mace.

One pound of celery seed.

Beat all the ingredients well in a mortar, and mix with a pint of made mustard and the freshest salad oil to be had, to the taste.

One pound of brown sugar.

Pickled Tomatoes

Gather a peck of green tomatoes. Slice ten onions very thin. Sprinkle them with salt, and drain them for twenty-four hours. Then take a quarter of a pound of white mustard seed; one ounce of cloves; one ounce of ground ginger; one ounce of allspice; one ounce of pepper; and one box of mustard, and mix all well together.

Put into a preserving kettle a layer of tomatoes and spice, alternately. Add one pound of brown sugar, and boil gently until transparent. When cold, they are fit for use.

Spiced Tomatoes

One peck of tomatoes.
One pound of brown sugar.
One pint of vinegar.
A dessert-spoonful of mace.
A table-spoonful each of cloves and allspice.

Put on the tomatoes, and as they boil, pour off the juice, that they may not be watery; then add the other ingredients, and stew one hour, or until perfectly done.

Tomatoes for Winter Use

The tomatoes must be full ripe, but firm. Put up late, when watery, they will not keep.

Pour boiling water over the tomatoes, and peel them out of it, without cutting them up. Have ready some cold vinegar, two quarts for four pecks of tomatoes, and drop them in after peeling, but do not let them soak in it. Have ready a jar, in the bottom of which put a

small handful of salt; half a tea-spoonful of mustard; as much cayenne pepper as will lie on the point of a knife; and a few slices of onion. Put in a layer of tomatoes as tight as possible without mashing, and so on with alternate layers until the jar is full.

Cover with brown paper, with rosin and bees-wax.

Tomatoes for Winter Use

To a skillet full of ripe tomatoes, two handfuls of chopped onions, a large quantity of pepper and salt. Boil them well for three hours, then pulp them through a sieve. When cold,return them to the skillet and let them boil slowly but steadily for three hours longer, stirring to prevent burning.

Tomato Salad

Take tomatoes, not too ripe, cut them into thick slices, salt them lightly in a flat dish, sprinkling as you cut them. Then pour off the water and put them in a jar, strewing strong black and cayenne pepper through them (and, if you choose, a few slices of onion), two wine-glasses of sweet oil, and a few blades of mace. Cover with vinegar and tie them up to exclude the air.

To Bottle Tomatoes for Winter Use

Pare and core the tomatoes; add salt and pepper to taste. Boil about one hour. Skim all that rises to the top. Put the bottles in water and let them boil, and fill while they are hot and the tomatoes boiling. After they are filled, put the bottles in the water, put in the

corks lightly, boil for an hour, cork tightly and seal them with rosin.

Tomatoes for Winter Use

Skin, slice, and put them on to stew, with green peppers cut in slices, onions sliced, a small quantity of ginger to the taste; cayenne pepper; salt; and whole allspice, also to the taste. Boil it steadily for an hour or more. When cool, bottle, cork, and seal them.

When about to use it as a vegetable, stew them with a little butter and bread-crumbs.

No water to go near them.

Tomato Sauce

After washing the tomatoes, put them into a Dutch oven (you may fill the oven as full as it will hold), and set them on a moderate fire. When the tomatoes are well cooked, and all the water has run from them, take them out and put them to drain. Then pass them through a sieve, to separate the pulp from the seed and skin. Mix the pulp with weak cider vinegar in the proportion of a pint to a gallon of juice; add to it salt, and a few red or green peppers, according to taste. Put the sauce in an iron pot, over a slow fire, stirring from time to time until you see the vinegar well mixed with the sauce. Take it off, let it cool in an earthen vessel, put it into bottles, and cork well.

Green Tomatoes Pickled Without Boiling

One gallon of tomatoes sliced thin, six onions sliced. Sprinkle with salt; let them remain one night. Take

them out and let them drain until evening. Add six green peppers; moderate size, chopped fine; three teaspoonfuls of ground mustard; half a pint of white mustard seed; one table-spoonful of cloves; one of allspice; one of black pepper, all mixed together. Pack in a jar, and cover with good vinegar. In one month it will be fit for use.

Green Tomato Pickle

One peck of green tomatoes. Lay them in salt and water for one day, then take them out and wash and slice them. Put them in a skillet with half a gallon of vinegar, one cupful of white mustard seed, half a cupful of ground black pepper, half a cupful of ground ginger, quarter of a cupful of cayenne pepper, quarter of a cupful of cloves. A saucerful of sliced horse-radish and one of sliced onion. Stew all together and pot it.

To Pickle Damsons, Cherries, Plums or Peaches (A Sweet Pickle)

Take seven pounds of fruit; wipe it dry, and stick the cherries, damsons or plums with a needle. Add one ounce of cinnamon, one of cloves and one of allspice.

Then boil one quart of sharp vinegar with three pounds of sugar; skim it, and pour it when just hot over the fruit. Let it remain for twenty-four hours. The next day pour off the juice; boil it again, and pour over the fruit as before, and let it remain another twenty-four hours, after which boil the whole, first scalding the fruit. When cold, put it into jars, cover with the syrup, bind them over with a bladder, and keep in a cool place.

Sweet Peaches, or any other Fruit

To seven pounds of peaches, three pounds of the best brown sugar; one ounce of stick cinnamon; one ounce of cloves; and about three pints of cider vinegar. Put the vinegar and sugar on to boil. Skim it and throw in the cinnamon and cloves. Then put in the peaches and let them boil for a little while, but not to be thoroughly done. Put it into a jar and cover very tight. The next day pour off the vinegar and let it come to a boil, then pour it again over the peaches. Repeat this process again the following day. Damsons are very nice if pickled in this way.

To Pickle Damsons or Cherries

To five pounds of fruit put three of sugar; one quart of vinegar; two ounces of cloves; one ounce of cinnamon; half an ounce of mace. Boil all the spices with the vinegar, and pour it boiling over the fruit. Boil the vinegar and scald the fruit six times.

Sweet Pickle, of Cantaloupe, Peaches or Citron

Seven pounds of ripe cantaloupes, but not soft. Cut the fruit in slices, peel thickly; wash and drain it.

To two quarts of vinegar, four pounds of brown sugar, one ounce each of cinnamon, allspice and cloves.

Boil the vinegar and sugar together, taking off the scum. Add the spices and let it boil a few minutes, then put in the fruit, and let it boil until the syrup looks a little thick.

Pickled Lemons (An East India Receipt)

Grate off the rind of the lemon, with as little of the white skin as possible. Rub them well with salt, and allow them to remain in it for five or six days, frequently rubbing them and turning them. Then wipe them dry and put in the sun for a day. Cut them in two, put long pepper and cloves into them, and pack them in a jar with allspice, sliced ginger, and mustard seed. Pour warm vinegar over them in which chilis have been kept.

Not fit for use for six months or a year.

Gooseberry Chutnee (To be Eaten with Cold Meat, or with Supper) An East India Receipt

Four pounds ripe gooseberries; two pounds of tamarinds; one pound of sugar; half a pound of raisins; half a pound of ginger; quarter of a pound of garlic; quarter of a pound of mustard seed. Boil the gooseberries in a quart of vinegar, with the sugar. Grind the other ingredients with another bottle of vinegar, and quarter of a pound of salt. Mix with the fruit, and boil for twenty minutes. Let it cool, then bottle for use.

Peach or Apple Chutnee (To be Eaten with Cold Meat, or with Supper) An East India Receipt

It is best made of peaches, but either may be used.
Peaches, twelve pounds.
Sugar, four pounds.
Raisins, two pounds.
Salt, one pound.

Green ginger, one pound.
Garlic, quarter of a pound.
Mustard seed, half a pound.
Red Chilis, half a pound.
Vinegar, four bottles.

Slice the peaches, and boil in two bottles of vinegar. Make the sugar into a syrup with the other two bottles. Malaga or seedless raisins, and mustard seed, washed and dried in the sun. Crush the seed slightly when dry. Throw away the seeds of the Chilis, and grind the remainder, also the garlic and ginger; grind or pound them with vinegar.

Boil all together for twenty minutes.

The long red pepper may be used in place of the Chilis, if the latter cannot be procured.

SWEET-MEATS

To Clarify Syrup for Preserves

Put one pint of cold water in a kettle; beat the white of an egg, and stir it into the water until it thickens. Then add the syrup nearly cold. Fruit should never be put into the syrup while it is hot. Allow it to cool. It makes the fruit hard and shrinks it.

To Clarify Sugar:

Two pounds of sugar, one pint of water, three eggs well beaten. Boil until clear. Strain through a linen bag.

Candied Preserves, &c.

If your preserves candy, set the jars in hot water for half an hour: if they are in glass jars put them in something else, as glass cracks easily, when exposed to heat. Preserves made with white Havana sugar are not so liable to candy as others. Common preserves are improved, and are more certain to keep well, by being placed on flat dishes and set in a brick-oven after the bread is taken out: they may remain two or more hours without injury. When preserves are about to boil over, you should have a common fan at hand and fan them, which will sometimes answer instead of taking them from the fire.

Preserved Cherries

Take the stones out of your cherries with a quill; and to every pound of fruit add three-quarters of a pound of refined sugar, pounded and sifted. Strew about one-third of the sugar over the cherries, and let them stand all night. Set them over a slow fire, with the sugar and juice that ran from them, and give them a gentle scald. Then take them out, and put them into the jars. Boil the syrup until it is thick, and pour it over them. Tie them down with brandy paper.

Preserved Cherries

The scarlet or carnation is the best for preserving. To every pound of cherries, after they are stoned, put one pound of the best clarified sugar. Put to five pounds of cherries one pint of water. Put the sugar, water and cherries on together, and let them boil half an hour. Take the fruit out of the syrup and set it in the sun. Boil the syrup next morning, then put in the fruit, and let it boil for ten minutes. Do this for three mornings. The syrup must be thick all through the fruit. Put them away cold. Stir them often while sunning them.

To Preserve Cherries

To preserve cherries with stalks and stones: cut the stalk to any length you like; then prick every cherry with a needle two or three times. To every pound of cherries, put three-quarters of a pound of sugar and three table-spoonfuls of water. Put all on together

over a gentle fire, and let them stew until the cherries are tender. Take them out, spread them on dishes, and boil the syrup a little longer. When the cherries are hardened, put them up and pour the syrup over while hot.

Preserved Oranges

First grate with a common tin grater the outside of the fruit to allow the oil to escape, then cut the oranges in half, crossways, Put them in weak salt and water for twenty-four hours, which must be followed with fresh water, the same length of time. The oranges may now be boiled soft in plain water, changing it three or four times, so as to extract the bitter. When the fruit is soft enough for a straw to pass through it, it must be taken off and allowed to drain thoroughly. Put to each pound of fruit one and a quarter pounds of sugar, and preserve the usual way. It must be remembered that this fruit requires unusual boiling; but it must be watched so as not to be done too much.

Preserved Oranges Whole

Cut a hole at the stem end of the oranges and take out all the pulp. Put the oranges into cold water for two days, changing the water twice a day. Boil them rather more than an hour, but do not cover them, as it would spoil the color. Have ready a good syrup, into which put the oranges and boil them until clear. Take out the seeds from the pulp, and add to the pulp one of the oranges previously boiled, and beat in a mortar, with an equal weight of sugar. Boil this together until it looks clear; and when cold, fill the oranges. Fill them

with syrup, put on the tops, and put brandy papers on the tops of the jars.

Oranges Preserved Whole

Grate slightly the rinds of firm sweet oranges, sufficiently to take off some of the oil, but leave them yellow. Stew them until tender, cool them and drop them into boiling syrup, in the proportion of a pound of sugar to a pound of fruit.

When nicely done, they are whole, transparent, and ornamental for dessert or tea.

Orange Marmalade

Peel the rind off the oranges, cut it in strips, and put it in boiling water, changing the water two or three times. Take the seed and strings from the pulp, weigh the pulp and the rind, and add an equal quantity of good clean sugar. Boil all together, until of a proper consistency. Let it cool, and put it in jars.

Orange Marmalade

One pound of sugar to one pound of oranges. Peel the oranges. Put the peel into a kettle of water, and let it boil until it is tender enough to run a pin-head through it, from one and a half to two hours. Then take off the inner skin with a knife, and chop the peel up very fine. Cut up the pulp in small pieces, take out the seeds and pith (which throw away), and put them on the sugar. When the peel is cut up, mix all together, either to boil immediately, or, if convenient,

it can stand until next day. The whole requires boiling from one and a half to two hours, or until the syrup thickens.

Orange Marmalade

Equal weight of oranges and sugar. Take off the skins so as to leave the oranges whole. Put the parings on to boil, until very tender; and while this is doing. slice the oranges across the pulp, taking out every coarse piece that there may be. Mix the oranges with the sugar. When the peel is tender, strain off the water, and taking each piece of peel separately on a silver fork, scrape off the soft inside with the back of a silver knife. Then cut the peel into thin shreds, and mix it with the oranges and sugar. Stew until it jellies.

Lemon Marmalade

Soak the peel of lemons, that has been left after making lemonade, for three days, to extract the bitter, changing the water twice a day; boil it till soft, then mash and put in enough sugar to make it pleasant to the taste; stew it a short time after the sugar is put in; put it in a bowl, and when cold, cut it in slices for the table; it will keep several weeks.

Glass Melons

Gather the melons when half grown, cut a hole in one end, take out all the seed, but be careful not to scrape the rind too thin. Do not peel them. Let them remain in salt and water a few weeks; then soak them fresh. Boil them in a kettle with bean or grape leaves

to green them. Then throw them in cold water and let them remain until cold. To every pound of melons, add two pounds of sugar, lemon peel and green ginger to flavor them. Add a pint of water to a pound of sugar, boil them in the syrup until you can stick a broom straw through the melons.

Citron Melon

Pare the melon and cut it in slices half an inch thick, without the seeds; let it lay in salt and water for an hour, then wash the salt off, and boil it in strong ginger tea; make a thin syrup and boil it again, then make a syrup of a pound of loaf-sugar to a pound of citron, and boil it in this till it is clear; season it with mace and lemon peel.

Pear Marmalade

To one pound of pears, a light three-quarters of a pound of white sugar. Pare and cut up the pears. To six pounds of pears put about half a gallon of water, and let them boil as hard as possible until they are quite soft. Add the sugar, and keep mashing them until perfectly smooth. When it bubbles up, take it off. Watch closely lest it should burn.

Peach Marmalade

One pound of October peaches to half a pound of loaf sugar. Put in the skillet a layer of peaches, cut as thin as possible, and a layer of sugar, and boil until they look clear. Boil very slowly at first, and stir con-

stantly to keep it from burning. Each piece should look perfectly clear.

Although not so fine in color, the October peach gives a much better flavor.

To preserve peaches in large slices, put three-quarters of a pound of sugar to a pound of fruit. For this the Heath peach is best.

Grape Marmalade

Pick the grapes from the stem, put them into a preserving kettle, covering them with water. Boil them until perfectly soft; then pour them into a colander, and rub them until all the pulp passes through. Then to each pint of pulp, add one pound of clarified sugar, and boil until of the consistency of marmalade. Put it into jars and cover as preserves.

Fox grapes are the best kind to use.

Fox Grape Jam

Coddle the grapes with a small piece of alum, the size of a pea, and pass them through a sieve. Put a pound of sugar to every pint of juice, and boil it, watching it carefully, or it will turn red.

Green Fox Grape Jelly

Fill a kettle with grapes, and let them boil with a pint of water till the skins burst; mash and strain them; put a pound of sugar to a pint of juice, and let it boil half an hour. Ripe fox-grapes may be made into very nice jelly in the same way, and is very good to drink in sickness, mixed with water.

Ripe Fox Grape Jam

To two quarts of grapes, allow three pounds of brown sugar, and a pint of water; have the grapes picked over and washed, put them all together and let them boil more than an hour; take them up on shallow dishes, and pick out as many seeds as you can with a spoon. This makes a good common preserve when other fruits are scarce; they are also very good for pies.

Peaches in Cider

Scald and wipe the peaches; cut them from the stone, and dry them in the sun two days, boil a gallon of sweet cider half away; put in the peaches, and let them stew slowly till done; they will keep without any sugar, but you can put some in, if you wish them sweeter.

Pears can be kept in the same way.

Ripe Grape Marmalade

First pulp the grapes, then put the pulps into a preserving kettle, with an equal quantity of water. Boil them until the seed will leave the pulp (which will require some time). Then strain and rub through a colander, leaving the seeds in the colander to be thrown away. To the strained pulp add the raw skins, and one pound of sugar to each pint, and boil until thoroughly done.

Preserved Tomatoes

Pare the tomatoes, quarter or slice them, and put them on to boil. After boiling some time, put to every four pounds of fruit one and a half of either brown or white sugar, as you prefer, and let them boil until they

look clear. To the above quantity, the juice and grated peel of one large lemon is added while boiling; or, what is still better, you can add the lemon before using the tomatoes in winter.

If the sugar is put on with the tomatoes it turns them dark.

Preserved Tomatoes

Three pounds of green tomatoes. Pour boiling water on them to take off the skins. Put them on the fire, with one pound of either brown or white sugar. Stew slowly, stirring occasionaly, until a thick jam is formed. When nearly done, add the juice of one large lemon, having added the peel, either grated or cut fine, when first put on.

Currant Jelly

Pick the currants well from the stem, and pulp them through a cloth to get the juice. Strain the juice three times through a gauze. Dry sifted sugar thoroughly at the fire. Put one pound of sugar to one pint of juice. First let the juice boil five minutes, then add the sugar to it, and when it comes to a boil, let it boil five minutes more. In all it should remain on the fire half an hour, as adding the sugar stops the boiling for a little while.

Currant Jelly

Strip the currants, but do not wash or squeeze them. Washed currants never make clear jelly. Then take one pound of fruit to one pound of sugar. The sugar must then be clarified in the usual way. Then put the syrup and currants on together to boil, until they burst

open and appear done, say about twenty minutes; and then run them gently through a bag as you do calf's-feet jelly. If you find it goes too slowly through, press it gently, or stir it carefully with a spoon to help it through, but do not squeeze it much. Then put what is left of it in jars, to use as cranberries.

Currant Jelly, without Boiling

Pick the currants from the stem after washing them. Weigh to each pound of currants, one pound of sugar. Squeeze the juice from the currants through a flannel bag, and then *very slowly* stir the juice into the sugar until it thoroughly jellies.

It will make a beautiful clear jelly, and will keep perfectly.

Preserved Limes

Take the limes when perfectly green, put them in salt and water strong enough to bear an egg, and let them remain six weeks or more. Then put them in cold water for twenty-four hours, changing it every three. Then cut them in half, clean them entirely of the pulp, simmer them in salæratus water (one teaspoonful to six quarts) until tender enough to run a straw through. Then put them again into cold water for twenty-four hours, changing the water several times. To each pound of limes, two and a half pounds of loaf sugar and one quart of water. Boil the syrup fifteen or twenty minutes before putting in the limes, then boil them one hour and a quarter. The limes will be light green when they first come out of the salæratus water, but the sugar will darken them enough.

Three hundred limes will make six or seven pounds according to their size.

Preserved Pumpkins

Pare the fruit, and cut it in strips an inch thick and two inches long. Weigh it, put it in the skillet, and pour boiling water over it. Set it on the fire, and let it come to a boiling point, but do not let it boil; then pour off this water, cover it again, and repeat the process. This takes out the pumpkin taste. Then preserve, pound for pound, until clear, and a straw can be run through the fruit; seasoning with lemon-peel and ginger.

Raspberry Jam

An equal weight of fruit and sugar. Mash the fruit fine with a silver spoon. Put it into a preserving kettle and let it stew quickly. When most of the juice is drawn out, add the sugar, and let it boil fifteen or twenty minutes. If boiled too long it becomes hard.

N.B.—When the fruit and sugar are put on the fire together, it makes the preserved jam hard, but when the sugar is added as above, while the jam is well cooked, it is mixed with a clear jelly.

To Preserve Quinces

Parboil your quinces, then pare carefully and take out the cores. Put a pound of sugar to a pound of fruit. After boiling up the skins and cores, take one pint of the water in which they were boiled to every pound of sugar. Let the sugar melt, then add the fruit, and let

it boil quickly for nearly an hour. Cover the pan while boiling.

The seed must be boiled in a thin muslin bag.

Quinces

Parboil the quinces in a bell-metal skillet. Pare them and cut them in as large pieces as possible without coming to the core. Put the peelings and cores in one bowl and all the small trimmings in another. First boil hard the cores and skins, in sufficient water to cover them well, until they begin to thicken, then take them off and strain the water from them through a sieve. To every pint allow a pound of sugar. When the sugar is dissolved, let it get cold, stir in the white of an egg beaten light; put it on again and let it boil thirty or forty minutes. Strain it into glasses. This makes a beautiful jelly. While the jelly is boiling, put on the peels again well covered with water, and let it boil for five minutes; weigh the large pieces of quinces, and to every pound put a pound of sugar. Take the water the parings were last boiled in, dissolve the sugar in it, and when nearly cold, put in the quinces; there must be water enough to cover them. Let them boil one hour as hard as possible. Put them in jars and pour the syrup over them.

Lastly, take all the small bits and trimmings, add to each pound, three-quarters of a pound of sugar. Cover with water, and let them boil slowly, until they become a nice marmalade.

Quince Jelly

Select the finest and most perfect quinces, lay them on shelves not to touch each other, and keep them until

they look yellow and have a fragrant smell. When about to use them, take off the stems and blossoms, wash them clean, and cut them in pieces without paring them. Put them into the preserving kettle and just cover them with water; stew them gently, putting in a little more water occasionally until they are soft; then pour them into a jelly-bag and let all the liquid run through without pressing it. To each pint put a pound of loaf sugar and boil it to a jelly. The bag may be squeezed for an inferior but very nice jelly.

Cranberry jelly may be made in the same way.

Quince Marmalade

Pare the quinces and cut them up fine; put the parings and cores to boil; then strain them; put in the quinces, and let them boil till soft—when mash them fine, and put in three-quarters of a pound of sugar to a pound of fruit; let them cook gently for two hours, and take them up in pint bowls; when cold, put brandy papers on the top of each, and paste them over; they will turn out whole to put on table.

Marmalade of Mixed Fruits

Pare equal quantities of peaches, apples, pears and quinces; cut them fine, and put them to boil with a pint of water to six pounds of fruit; let them cook thoroughly, but do not let them burn; take them out, and mash them well; clean the kettle, and put them back, with half their weight in sugar; let them cook very slowly for two hours.

Strawberries

A pound (down weight) of sugar to a quart of unhulled strawberries. After hulling them, sprinkle part of the sugar, powdered fine, through them, and let it draw the juice. Put them in the skillet, skimming them lightly, and when the juice begins to form smartly, add the rest of the sugar and let them boil as quickly as possible. The instant they are clear, take them off, put them away until next day, when put them in tumblers. Be sure not to let them cook long, as it makes them hard.

Strawberries

Take two pounds of strawberries to two pounds of sugar. Let them boil for eight minutes. Then add a piece of alum the size of a small nutmeg, and let them boil seven minutes longer. Then take the strawberries out and let the juice boil for five minutes more. The alum is to harden the fruit.

Not more than two pounds of fruit should ever be boiled at a time.

Blackberries

Allow a pint of currant juice and a pint of water to six pounds of blackberries; give them their weight in brown sugar; let them boil till they appear to be done, and the syrup is rich. Blackberry jelly can be made as currant jelly, and is good for sick children, mixed with water.

Pineapple Jam

To one pound of grated pineapple, put three-quarters of a pound of sugar. Boil it three-quarters of an hour

stirring it all the while: then boil again three-quarters of an hour without stirring, but slowly or they will burn.

Preserved Pineapples, to Retain their Fresh Flavor

Take equal parts of fine juicy fruit and best clarified sugar, pound to pound. Put it in a jar, a layer of sugar and a layer of pineapple, and let it remain some hours: all night if you choose. Then place the jar in a pan of water, and let the water boil slowly for an hour or two until the fruit is sufficiently cooked.

Pineapples in Cans

Peel the pineapples, and pull them with a fork to small pieces. To a pound of fruit, put a quarter of a pound of sugar. Mix all together, and boil fifteen minutes from the time it commences to boil. Put in the cans hot, and fill well.

Water-Melon Rind

Cut the rind into various shapes, and put it into salt and water for one night. Boil it in clear water three times: in the second water throw a piece of alum. Keep the rind closely covered with leaves while boiling, and after each "boil" throw it immediately out of the boiling water, into clear cold water, in which let it remain until it becomes cool. When it can be pierced with a straw it is sufficiently done. Have a syrup prepared of a pound and a quarter of sugar to each pound of rind, and after draining the water from the rind through a colander, throw it into the syrup, with lemon-peel cut

in thin strips, or if preferred green ginger, and let it boil slowly until quite transparent.

Crab Apples

Parboil them, and to every pound of fruit put not quite one pound of white sugar. A small tea-cupful of water to every pound.

Raspberries

Boil three pounds of raspberries in a pint of currant juice, for ten minutes; put in four pounds of sugar, and let them boil half an hour, or until it is a jelly. Paste paper over the jar.

Ginger

Scrape the outside from the green ginger, and boil it in a little water, till it is soft; then take it out, and scrape off any spots that are on it; make a syrup of half a pint of water to a pound of sugar and a pound of ginger; let it boil slowly about half an hour; take it up and boil the syrup a little longer.

Brandy Plums

The plums (green gages) ought to be ripe, but not too soft. Prick them with a needle, and put a few at a time in a kettle. As soon as they begin to crack, take them out and lay them on a dish. Make a rich syrup, allowing a pound of fruit to a pound of sugar. When done pour it over the plums. When cold, take the plums out of the syrup and put them in a jar. Take equal parts of syrup and highly rectified spirit, mix well, and pour it over the plums. Fasten them up tight.

To Brandy Peaches

For every pound of fruit, take half a pound of sugar and make a thin syrup. Wipe the peaches and throw them into very strong hot lye, in which leave them for a few moments. Wipe them with a coarse cloth until the skin comes off. As fast as you peel them throw them into boiling water, to extract the taste of the lye. When all are ready, put them into the syrup and let them simmer for ten or fifteen minutes. They should be soft enough to run a straw through. Take them out, and add to the syrup as much white brandy as is pleasant to the taste. Then put the peaches into a jar, pour the syrup over them, and cover closely.

To Brandy Peaches

One peck of white "Heath" peaches. Pare them and drop them into cold water. Make a syrup of six pounds of clarified sugar to three quarts of water, over a slow fire. Put a few peaches at a time in the syrup, and boil until you can run a straw through them. Then take them out, and drop them into half a gallon of best white peach brandy until all are done. Mix the syrup with the peaches and brandy, put them in jars and cover well.

To Brandy Peaches or Apricots

Pare them as thin as possible and throw them into cold water on the fire, and let the water come to a boil. Then take the peaches out and lay them on a dish. When cold place them in the jars, a layer of peaches and a layer of sugar, and fill up the jars with white

brandy. To half a bushel of peaches five pounds of white sugar.

The white Heath Peach is best.

To Preserve Apricots

Scrape or pare the apricots; pour strong ginger tea on them until they become yellow. Put one pound of sugar to one pound of fruit, boiling them as you would water-melon rind, with lemon-peel and juice.

To Can Fruit

To four pounds of fruit, allow one pound of white sugar and two quarts of water. Make the sugar and water into a syrup, skimming it carefully. After it has come to a boil, drop in the fruit and let it boil until you can run a straw easily through, but without destroying the shape and firmness of the fruit. While the fruit is boiling, prepare the jars as follows:

Put a little straw in the bottom of a large pot, on which place the jars filled with cold water, also filling the pot nearly to the necks of the jars; then place it on the fire and allow it to come almost to boiling point. As soon as the fruit is done, pour the boiling water from the jars, fill them with fruit and syrup up to the brim, replace in the pot for a few moments, and before taking out of the water, put on the tops and fasten tight.

To Conserve Peaches

Take the Yellow Cling. Peel and cut them from the stone. To six pounds of fruit allow two pounds of sifted sugar. Make a syrup of three-quarters of a

pound of sugar and a little water. When it becomes hot, put in the peaches. Let them remain until they become quite clear, then take them out, place them carefully on a dish, and set them in the sun to dry. Strew some of the sugar over them, turning them so that each part may be covered. Do not put on much sugar at a time, as it would draw syrup too quickly. When syrup does form, the peaches must be removed to another dish. When they become quite dry, place them in a jar with a layer of sugar between each layer of fruit.

To Preserve Sickel or any Pears

Peel and boil the pears, with a little green ginger, in cold water, until they can be pricked easily with a fork. Weigh the pears *after* boiling, and allow a pound of sugar to each pound of fruit. Make the sugar into a syrup, with a cup of water to a pound of sugar. Drop the pears into the syrup, and boil with lemon-peel cut in strips. When done enough, take the fruit out, and boil the syrup until quite thick, when it must be poured hot over the fruit. When cool, put in jars and seal as usual.

Allow one lemon to three pounds of pears, using only the yellow rind. If the flavor is not desired, the lemons may be omitted.

To Stew Pears

Peel the pears, and put them on with water; boil until they are soft; to a pound of pears put a quarter of a pound of loaf sugar. Let them boil hard, and when they begin to look a little pink, take them from the fire and set them on embers until they are a clear pink.

Do not leave too much water, or the syrup will be thin and watery,

To Stew Pears

To four dozen small or medium-sized pears, three-quarters of a pound of brown sugar and three pints of water. Boil the pears in the water until quite tender, then sprinkle the sugar over the pears, and let them boil until the syrup is formed; then take out the pears and lay them on a dish, and boil the syrup a little longer, until sufficiently rich. Stick a clove in each pear when first put on to boil.

Fruit Jelly

Two quarts of good cranberries will make one good-sized mould. Put them on the fire, and cover with water. Stew them until soft; sufficiently so to put through a bag. To two quarts of juice put half a pound of loaf sugar. Let it boil, skimming it all the time. Whilst boiling, throw in a very scant quarter of a pound of fine pearl sago and as much vanilla as you think will give it a good flavor. Cook it until the sago is perfectly transparent. Make it very cold, and eat it with cream and sugar. Cranberries will require more than half a pound of sugar. Sweeten to your taste.

Gooseberries

Take the large gooseberries, pick off the stems and blossoms, give them their weight in sugar; put them in the kettle alternately, with the sugar, and pour over them a pint of water to four pounds of fruit; let them

boil gently till the scum arises; when this is taken off, let them cook faster; when clear, take them up on dishes, and boil the syrup longer.

Currants

Make a syrup of one pint of currant juice to three pounds of sugar; if it is brown sugar, put in the white of an egg to clarify it; let it boil and skim it; have three pounds of currants picked and stemmed; put them in the syrup, and let them boil slowly, about twenty minutes; take them up and let the syrup boil longer.

Cranberries

Put in a skillet one pound of sugar, and wet it with a little water. Throw in the cranberries, and let them stew until done.

Damsons

To four pounds of damsons, four pounds of brown sugar. Put the sugar on first for a few minutes with a pint of water, then put in the damsons and let them boil until they turn red. Take out the damsons and spread on a dish in the sun until the juice boils twenty minutes, then pour it over the damsons, and paste up.

Haw Jelly

Wash the hawberries, put them in a kettle and barely cover them with water; boil until they will mash, and pass through a sieve, without allowing any of the pulp to get into the juice. To one pint of juice add one pint of white sugar, and boil until it jellies.

Hodge Podge

Three cantaloupes, five lemons, half a peck of pears, half a peck of apples, half a peck of peaches, all sliced up. Put half a pound of sugar to a pound of fruit, and boil for half a day, stirring nearly all the time.

Hodge Podge

Three pounds of peaches; three pounds of quinces; two pounds of pears; one pound of apples; all sliced thin with the parings on, except the peaches. To the above quantity, four or five lemons sliced in the same way. Half a pound of sugar to one of fruit. Put it in the evening in a jar in alternate layers of fruit and sugar, and next morning pour all into the skillet together and boil until it looks clear; it will almost jelly.

Brown sugar can be used.

Standing all night toughens the fruit, and it is better for it.

Frosted Fruit

Take large ripe cherries, apricots, plums or grapes; if cherries, cut off half of the stem; have in one dish some white of an egg beaten, and in another some powdered loaf-sugar; take the fruit, one at a time, and roll them first in the egg, and then in the sugar; lay them on a sheet of white paper in a sieve, and set it on the top of a stove or near a fire till the icing is hard.

Stewed Apples

Core and pare the apples; put as much water in the skillet as will half cover them. To twelve apples put

one pound of sugar, and cook all together. As they are cooking, turn them constantly every way carefully with a spoon. When the apples are done and look clear, take them out, skim the syrup, and boil ten or fifteen minutes more until it is rich. After the apples begin to simmer, put in lemon peel cut thin, and let it remain in until the syrup is done. As fast as the apples cook, take them out one by one in a dish, and put the syrup by itself in a bowl, pouring it over the apples when you dish them for the table.

Preserved Pippins for Dessert

Pare and core the apples, and cut them in thin slices. Make a rich syrup of water in which the peels and cores have been boiled, and as much sugar as is required. Put in some lemon peel cut in thin slips; then throw in the apples and let them stew until clear.

To Stew Half Apples

Pare, core and halve winter apples; pippins are best. Wash them and lay one by one in a bell-metal or porcelain-lined kettle, with the cored side up. Put on cold water even with the apples, cover and parboil them. Then lay a table-spoonful of granulated sugar in the core of each half apple. Add cinnamon bark and thin lemon peel with the sugar according to taste. Continue boiling until transparent. Some persons think a little sherry wine added to the syrup is an improvement.

Apple Jelly

Quarter the apples without peeling or coring them. Put them in a saucepan with just enough water to

cover them, and let them boil about five minutes. Then put them into a bag and let it drain until next day. Put half a pound of sugar to a pint of the liquid, and boil it as currant jelly.

Apple Jelly

Slice thirteen large apples without paring them; cover with water; boil and strain. To the juice add one pound of sugar and lemon juice to the taste. Clarify with egg, and boil to a jelly.

Apple Jelly

One pound of apples (pippins are best); one pound of sugar, and very little water to make a thick syrup. Cut the apples in slices or dice thick enough not to break in cooking. Put on the sugar and water, and when the syrup is boiling put in the apples. When clear take them carefully out of the syrup, and place them on a dish, and add to the syrup a pint of water, and a quarter of an ounce of gelatine, previously dissolved in a little cold water. Let it boil up and then stir the apples gently in, being careful not to break them. When a little cool, pour all into moulds.

Lemon peel cut thin and preserved with the syrup, gives a nice flavor, and looks prettily through the mould.

Apple Butter

With Remarks on the Use of Earthen Vessels

Have your kettle well cleaned, and fill it early in the morning with cider made of sound apples, and just

from the press; let it boil half away, which may be done by three o'clock in the afternoon; have pared and cut enough good apples to fill the kettle; put them in a clean tub, and pour the boiling cider over; then scour the kettle and put in the apples and cider, let them boil briskly till the apples sink to the bottom; slacken the fire and let them stew, like preserves, till ten o'clock at night. Some dried quinces stewed in cider and put in are an improvement. Season with orange peel, cinnamon or cloves, just before it is done; if you like it sweeter, you can put in some sugar an hour before it is done. If any thing occur that you cannot finish it in a day, pour it in a tub, and finish it the next day; when it is done put it in stone jars. Any thing acid should not be put in earthen vessels, as the glazing is poisonous. This way of making apple butter requires but little stirring, but you must keep a constant watch that it does not burn. Pears and peaches may be done in the same way, and, if they are sweet, will not require sugar.

Preserved Apples

To one pound of winter pippins, one pound of sugar. Pare and quarter the apples; if large, cut them into more pieces; parboil them, the water being even with the apples, then lay them on a dish to cool, each piece separate. Strain the water the apples were boiled in; make the syrup with one tumbler of the water to the pound of sugar; put in the fruit; boil it, removing it every ten minutes to cool. When perfectly clear, take it out. Should the syrup not be sufficiently thick, boil it a little longer.

Put green ginger sufficient to flavor it into the water and sugar, and let them boil together.

Apple Solid

One and a half pounds of loaf sugar, boiled in one and a half pints of water until it becomes sugar again; then add two pounds of apples cut in pieces, and the juice of a lemon. Boil until quite soft, stirring it all the time. Then pour it into a mould, and it will keep for a month.

When about to use it, turn it into a dish, and serve with cream or custard around it.

May Apples

When green, make a most beautiful preserve, far prettier than limes, and almost as good. They must be preserved in the same way as oranges.

Apple Marmalade

Take one pint of green apples to half a peck of green fox grapes. Quarter the apples, and put them on to stew with a little water. When quite stewed to a mush, put it through a colander. To each pint add one pound of white sugar. Cover it with a preserving skillet, and season it with grated lemon-peel and nutmeg. It must cook steadily for two hours, until it is a clear dark green. It must be stirred constantly to prevent it from burning. Just before it gets cold, flavor with rose-water and put it into moulds.

Damsons for Pies

To twelve pounds of damsons, five pounds of brown sugar. Put them over the fire, and boil them gently for five or six hours, then put them into a colander to drain. Return the syrup into the kettle, and boil it until it becomes thick. Spread the damsons in dishes, and put them in the sun for two days; then put them into a jar and pour the syrup over them.

To Dry Damsons

Half a bushel of damsons to two pounds of brown sugar. Give them one good boil up. Spread them on dishes, and put them either in the sun or oven to dry. They must be dried until there is no syrup remaining. Two or three days will suffice.

Cherries in the same way, but they must be first stoned.

To Dry Peaches

To eight pounds of peaches three pounds of brown sugar. Boil them tender, and then put them in the oven when the bread is taken out.

To Dry Cherries

Three pounds of stoned cherries to one pound of sugar. Give them a good boil. Take out the cherries and spread them in dishes. Boil the syrup a few minutes longer. Put the dishes in the sun, and add the syrup as it dries away, until it is all absorbed. Two or three days will suffice.

To Bottle Cherries

Fill the bottles with good Morello cherries, without stems. Stand the bottles in water, and let it boil until the juice is up to the necks of the bottles; then take them out, and when cool, cork them tight and cover the corks with rosin.

To Prepare Rhubarb for Tarts

Peel the spring fruit very carefully, and cut it into fine pieces. As you cut it, throw it into ice water to harden, and let it remain for an hour. To a heaping quart of the fruit add a pound of common lump sugar. The sugar must be clarified before adding the fruit. Put it on the fire with nearly half a pint of water, and boil to a thin syrup. When skimmed, put in the rhubarb, and as it simmers, shake the pan often over the fire. It will turn yellow at first, but keep it cooking very gently until it greens and becomes tender. Thinly cut lemon peel, or sliced ginger, must be boiled in the rhubarb. If the rhubarb is for tarts, lay it in the tart dish when cold, with only as much syrup as will make it very moist. Put a light crust over it, and when that is baked, the tart will be done enough.

To Stew Apricots for Tarts

Put a quart of apricots in enough water to cover then. Let them boil for fifteen minutes. Pour the water off and repeat again. When the *third* addition of water boils, pour off nearly all, leaving only sufficient to make a syrup with the sugar. Then take out the apricots, and add the sugar to the water without boil-

ing it. Then stir it quickly among the apricots, which it greens.

Put them in paste, reserving a little syrup to serve in a sauce-boat.

Apricots

Scrape and pare the apricots; pour strong ginger tea on them until they become yellow. Put one pound of sugar to one pound of fruit, boiling them as you would water-melon rind with lemon-peel and juice.

Apricots Coddled for Tarts

Pick and wash them, and put them in a bell-metal skillet full of water; let them heat gradually until they turn yellow; then pour them into a colander and drain off the water; return them to the skillet, just cover them with water, and boil them until they turn green, keeping them closely covered. After which pour off most of the water, leaving only enough to make a syrup. When nearly cold, sweeten to the taste.

In tarts do not put an under crust; place the apricots in a dish, and a crust over them, and bake until it puffs up light.

To a quart of apricots, allow half a pound of sugar.

Green Gages for Tarts

Put the green gages into a skillet; cover them with cold water, and boil gradually until they turn yellow. Then pour off that water, cover them again with cold water, and scald them until they turn green, after which

pour off all except enough to make a syrup. Put a pound of sugar to a quart of fruit.

Bake as for apricots.

Fox Grapes for Tarts

Seed the grapes carefully. To a pound of fruit put a pound of sugar. Make a syrup of the sugar, put in the fruit, and boil them well, but not enough to turn them red.

To Stew Dried Peaches for Tarts

Wash them well, and put them to soak for several hours in milk-warm water, sufficient to cover them. Put them on to stew in the same water and when nearly done, throw off some of the water, leaving just enough for a rich juice, to which add sugar, orange peel and a few allspice.

To one quart of fruit put two quarts of water, and half a tea-spoonful of ground allspice. Bake in pastry.

Green Peppers

Get peppers that have a sweet taste; take out the seeds, leaving on the stems; lay them in salt and water for three days, changing the water each day; then put them in a kettle with leaves around them, and a small piece of alum; let them scald, but not boil, for two hours; take them out, and let them lay in water three days, changing it twice each day; then boil them in sugar and water fifteen minutes; then make a syrup, allowing them their weight in sugar, and boil them gently in it half an hour; take them out and boil the syrup longer.

Molasses Candy or Taffy

Put a quart of good molasses (not sugar house) in a dutch oven or iron pot, having previously greased it with butter; let it boil very fast, stirring it all the time for fifteen minutes; then put in a tea-cup of sugar and let it boil fifteen minutes longer, stirring all the time; take a little out on a plate, and when it is brittle, pour it while hot into tinplates rubbed with butter; put it in a cold place and break it up when you want it for use; never put taffy in china or earthen plates, as they would probably be broken in taking it out. Some think it an improvement to add the kernels of black walnuts, nicely picked—put them in just as you take up the taffy and give it one stir; a tea-cup of kernels to a pint of molasses is a good proportion.

Dried Cherries, &c.

Dried cherries should be kept in a jar, with sugar sprinkled among them; they are very useful in sickness; a tea-cupful of cherries, with a quart of boiling water poured on them, and left to draw for half an hour, with sweetening, makes a very agreeable drink when you cannot get lemonade.

When stewed for pies you should allow them plenty of water, and not put in the sugar till they are nearly done.

Boiling water poured on dried apples also makes a good drink in sickness.

Grapes for Pies

After the first frost, pick the wild grapes, and put them in a jar, free from stems; fill it with boiling molasses, and tie it up close; set it on a hot hearth or on

the top of a stove, in a pan of water, for several days. These are very useful to make common pies in the winter.

Green Tomatoes for Pies

Pick the green tomatoes before they are much frosted; scald them and take off the skins; put them in your kettle and let them boil for half an hour; cut them up, and put in a pound of sugar to three pounds of tomatoes, and let them cook for half an hour longer; season them with the juice and peel of a lemon, and put them away in jars. They make very good pies in the winter, and resemble gooseberries.

Conserve of Roses

Gather the leaves of the damask rose, while they are fresh; spread a pound of loaf-sugar on your cake-board, and roll in about half a pound of rose leaves, or as many as will work into it, have your kettle cleaned, and stew them in it very gently for about half an hour; put it in tumblers to use when you have a cough. It is very good for children that are threatened with the croup; you should have some by the side of the bed to use at night.

Lemon Butter or French Honey

Take half a pound of butter, melt it in an earthen dish and squeeze in the juice of six lemons; beat twelve eggs with two pounds of brown sugar, stir it in with the rind of two lemons grated, mix it all together, and let it boil twenty-minutes, when it will be about of the consistency of honey; the flavor is agreeable, and it may be eaten on bread, or as a sauce for boiled pudding.

BACON

Pocock's Pickle for Beef or Ham

Six gallons of water.
Twelve pounds of salt.
Three-quarters of a pound of brown sugar.
Three ounces of salt-petre.
Boil all together, skimming off the froth carefully.
After it is boiled and skimmed, set it aside to get cold before use.

A Fine Maryland Pickle for Beef or Ham (Preferred by Some to "Pocock's")

Six gallons of water.
Nine pounds of salt.
Two pounds of brown sugar.
Three ounces of salt-petre.
One quart of molasses.
Boil all together, skimming it carefully.
When boiled, set aside to get cold before using.

Notes about Curing Bacon

The jowls should be hung up after being two weeks in pickle. Shoulders and middlings at the end of three weeks; and the hams four weeks; if they remain longer they will be hard.

Make a number of cotton bags, a little larger than the hams. After the hams are well smoked, place them in the bags; then get the best kind of sweet well-made hay, cut it with a knife, and with your hands press it well around the hams in the bags. Tie the bags with good strings, and hang them up in a garret or some dry room, and they will keep five years, and be better for boiling than the day you hung them up. No flies or bugs will trouble the hams if the hay is well pressed around them; the sweating of the hams will be taken up by the hay, and the hay will impart a fine flavor to the hams. The hams should be treated in this way before the hot weather sets in.

Hogs are in their highest perfection from two and a half to four years old, when they do not weigh more than one hundred and fifty or sixty pounds at the most.

To Cure Bacon

To prepare the bacon for smoking, eight pounds of salt, four ounces of salt-petre, one and a half pints of molasses. Thoroughly mix the above, and rub the meat. Let it lie for three or four days, and then put it in a hogshead or meat-tub, and then pour over it (after wiping it well from the salt) either "Pocock's" or "Maryland" pickle (which see).

To Cure Bacon

To five hundred pounds of hams put one and a half pecks of fine salt, one and three-quarter pounds of salt-petre, one quart of molasses, one quart of hickory ashes, and one tea-spoonful of red pepper. Mix all together

upon a salting-table, rub each ham well, and pack them in the salting tub. Cover each layer well with the above mixture. Let the hams lie five or six weeks in salt, then hang up and smoke with green hickory wood for six weeks.

Be careful to rub them well around the hock, and put no more salt than directed.

To Cure Beef or Hams

Rub the beef with fine salt. Pack it without salt, except what may stick to it. After it is packed away for a day or two, pour over it either "Pocock's" or "Maryland" pickle, whichever you prefer, but let it be quite cold. Cover the meat. After you have used some of the meat, you may keep up the supply by putting fresh pieces of meat under the first packed, and when the pickle may be exhausted of its strength, draw it off and boil it again, adding more ingredients as you may think necessary, testing its strength by making it float an egg.

Hams must be rubbed well with fine salt, using a little more than what may stick by rubbing. Cover well with the pickle.

Monsieur Ude's Receipt for Curing Hams

Take the hams as soon as the pig is sufficiently cold to be cut up, rub them well with common salt, and leave them for three days to drain. Throw away the brine, and for a couple of hams of from fifteen to eighteen pounds weight, mix together two ounces of saltpetre, a pound of brown sugar and a pound of common

salt; rub the hams in every part with these, lay them into deep pickling-pans with the rind downwards, and keep them for three days well covered with the salt and sugar; then pour over them a bottle of good vinegar, and turn them in the brine, and baste them with it daily for a month; drain them well, rub them with bran, and let them be hung for a month high in a chimney over a wood-fire to be smoked. When the hams are smoked they should be hung as high as possible above the fire, that the fat may not be melted—a very necessary precaution, as the method of curing them renders it peculiarly liable to melt.

The cooking should be conducted with especial care. The hams should be very softly *simmered* and not *over done*. They should be large and of finely fed pork, or the receipt will not answer.

Liver Pudding

Take all the livers and kidneys of the hogs, put in all the little waste pieces of meat, boil them well and chop them very fine; the livers must be chopped more than the kidneys and meat, and *all* finer than sausage meat. Season with pepper; salt; sage; and a little thyme, or summer savory (not both); and mix it up with the liquor in which it has been boiled. They must be put on at first in a great deal of water, as it boils away, requiring sometimes to have more added.

Pack it away in stone pots, and fry it, when wanted, in little cakes as you would sausage meat. It is very delicate, and will not keep long.

Liver Pudding

Three heads of the hogs; eight good-sized livers, and the lean and fat of chines, well boiled; the heads until the bones drop out. Season with one dozen large onions, six table-spoonfuls of allspice, ten table-spoonfuls of salt, six table-spoonfuls of black pepper. Make in little cakes and fry.

Sausage Meat

Seven pounds of fat, and twelve pounds of lean meat. To this quantity put six table-spoonfuls of sage; six of salt; three of savory and three of pepper.

Sausage Meat

To forty pounds of lean pork, add eleven of fat, and more, if the pork is not fat.

To this quantity of meat put thirty table-spoonfuls of salt.

Fourteen of black pepper.
Eight of sweet marjoram.
Eight of ginger.
Six of sage.
Six of thyme.
Four of savory.

To Preserve Sausage for Several Months

Immediately after the meat is seasoned, make it up into cakes as large as the top of a tea-cup, and fry them in the usual manner, until nearly or quite done. Then pack them, as closely as possible in clean earthen or

stone pots, until nearly full, pouring in the fat that comes out in frying. Then put on them a weight sufficient to keep them down until cold. If not enough fat fries out to cover them, supply the deficit with clean melted lard. When they are perfectly cold, it is best to pour over a little more melted lard, as there will sometimes be cracks made in cooking. Put a paper over them and set them in a cool dry place, or ice-house, and they will keep from New Year until after the next harvest, as good as when put up, or nearly so.

It is only necessary to warm them through when used.

Bologna Sausage

Chop the lean meat of pork very fine. If it is tolerably fat, put about the proportion of one quart of fat from the middlings to about half a bushel of lean. Mix well. Add pounded sage (a small quantity of green sage improves the flavor), half the quantity of thyme as sage, enough winter savory to make it taste, pepper and a little salt. Clean the maws of as many hogs as you wish to fill, very carefully, then fill them with the sausage meat, which must be mixed up with about a quart of warm water to the above quantity to enable you to stuff them easily. After filling, tie the maws with a string, and lay them between your pork when you salt it away; one between each layer. Leave it there, and smoke it when you do your meat. Smoke three weeks; tie them up loosely in a linen bag, and hang them in a cool, dry place. They take as long to boil as a shoulder, and are then eaten cold for breakfast, lunch or tea.

After they are boiled they must be wrapped in a clean cloth, and a weight put on to squeeze out the water, which, if left in, would make them liable to spoil. Before boiling, wash it well in salt and water, and afterwards with nice soap and water. Scrape it clean with a dull knife that you may not cut the bag, and then rub it with coarse corn-meal, and rinse thoroughly with clean water.

Soused Cheese Moulded

Boil four dozen feet and one jowl in one gallon of water, until you can shake the meat fom the bones. Chop it up fine, and them mix it to the consistency of jelly with some of the water they were boiled in. Season with a little salt and pepper, and put it into moulds. When cold, turn it out, and put it in a jar with cold vinegar.

To Souse Feet

The feet can be bought already cleaned and prepared. Put them on in hot water and boil them until well done, but not dropping from the bones. Put them hot into a jar, and pour over them, in equal quantities, vinegar and some of the water in which they were boiled. They must be well covered. Cover with a plate while warm. They can be used in twenty-four hours, or will keep two or three weeks.

To Cook Them:

Dip them in a thin batter of flour, water, and one egg, then fry them in hot lard.

Onions fried with them are considered by some to be an improvement.

To Souse Feet

The feet are soaked over night, changing the water twice, and when put on to boil the following morning the water is again changed twice, the second time just when it commences to boil; the last time adding a little salt. Boil them until they become perfectly tender, but not over too hot a fire, ten hours is not too long. When sufficiently tender, take them out and lay them on dishes to cool, and boil with a few blades of mace, a small quantity of whole pepper, and sufficient vinegar to cover them. When the feet are cold, place them in a stone jar and pour over them the boiling vinegar. Change the water three or four times when they are in soak, which will remove all strong flavor.

WINES AND CORDIALS

Currant Wine

Seven and a half gallons of currants before they are stripped.

Seven and a half gallons of water. The two to make ten gallons of juice.

Mash the currants, and put them into the water. To each gallon of this juice put three pounds of white sugar.

To the ten gallons of juice, put half a gallon of brandy. Put it in a cask, leaving out the bung. Tie a piece of muslin over the hole to keep out the flies. Let it remain several days until it has done fermenting; then bung it tightly, and leave it for six months, or even a year, and then rack it off.

If only a small quantity is made it can be put in demijohns.

Currant Wine

Mix together equal proportions of freshly gathered cherries and currants. Mash thoroughly, and put through a fine sieve. To every gallon of liquid put three pounds of best brown sugar. Fill a cask two-thirds full, bung it tightly and clay it over. The whole process to be gotten through with as quickly as possible.

To be kept in a cool place and drawn off in December.

Raspberry Wine

Pick over the raspberries, and to every quart put a quart of water; bruise them, and let them stand two days; strain off the liquor, and to every gallon put three pounds of lump sugar; stir it till the sugar is dissolved, and put it in a clean barrel, or keg; at the end of two months, bottle it, and put a spoonful of brandy, or a glass of wine in each bottle.

Blackberry Wine

Gather the fruit when fully ripe, but before the sun has had time to dry the juice; put it in a tub and pour in clear cold water enough to cover it; mash it to a pulp with a wooden masher; strain it through a linen bag or towel; a deal of juice will remain in the pulp, which, in order to get, you must add some sugar to, and boil it in your preserving kettle, when you may strain again, and will have little left but seeds; to every gallon of the liquor, add three pounds of good brown sugar; pour it in a keg, (which should stand in a cellar, or cool dry place); let it stand two or three weeks, with the bung laid loosely on; as the froth works out fill it up, (with some of the liquor kept out for the purpose.) French brandy in the proportion of a quart to five gallons, is an improvement. At the end of three or four weeks, it may be closely bunged and put away in a safe dry closet, where it should remain undisturbed for a year, when it may be racked off, bottled and sealed over.

Gooseberry Wine

Put three pounds of lump sugar in a gallon of water; boil and skim it; when it is nearly cold, pour in it four

quarts of ripe gooseberries, that have been well mashed, and let it stand two days, stirring it frequently; steep half an ounce of isinglass in a pint of brandy for two days, and beat it with the whites of four eggs till they froth, and put it in the wine; stir it up, and strain it through a flannel bag into a cask or jug; fasten it so as to exclude the air; let it stand six months, and bottle it for use; put two or three raisins in each bottle, and cork it up.

Elderberry Wine, &c.

To each gallon of berries, put one of water; mash them in a tub, and leave them two days, stirring them frequently; then strain them, and to each gallon of juice put three pounds of brown sugar, and to every five gallons, two ounces of bruised ginger, and one of cloves, which tie up in a bag, and boil in the wine for an hour, and put it in a cask; when it is nearly cold, put in two spoonfuls of lively yeast; let it ferment two days, and put in a pint of spirits with the bag of spice, and close it up. This is excellent as a medicine for delicate or elderly persons.

Fill a bottle with elderberries, with a dozen cloves, and fill it up with spirits. It is good to give children that have the summer disease; mix a tea-spoonful of it with sugar and water for a child, or a table-spoonful for a grown person.

Cherry Wine

One bucket of cherries to two buckets of water. Mash all the juice from the cherries, strain it, and to every gallon of juice put three pounds of brown sugar. Put it into a cask, and after it has fermented, rack it off.

Ginger Wine

Boil nine quarts of water with six pounds of lump sugar, the rinds of three lemons very thinly pared, and two ounces of race ginger pounded; when it has boiled half an hour, skim it, and pour it on the juice of two lemons: when nearly cold, add two-spoonfuls of yeast; put a pound of raisins in the cask, with a half a pint of brandy, and half an ounce of shaved isinglass; strain it in the cask, and stop it tight; bottle it in six or seven weeks.

To Preserve Currant Juice

Pick any quantity of red or white currants from the stalks; place them in open jars, and set these jars in a pan of cold water; heat the water to boiling, and keep it boiling until the currants are quite soft. Leave them in the water, to cool gradually.

When cold, squeeze the juice through a coarse bag or sieve. Replace the juice in the jars, and boil it again gradually as before. When perfectly cold, bottle in half-pint bottles. To be well corked and kept in a cool cellar.

Take care not to let the water get to the currants.

Sirop de Groseille Framboise is made by adding sugar and some raspberries to the currants.

It is delicious mixed with water on a hot day.

To Preserve Currant Juice

Squeeze the currants through a cloth; strain the juice, and let it boil a short time. Put it hot into hot bottles; cork immediately, and hermetically seal them with rosin and bees-wax.

Before using, add sugar and water to the taste.

Currant Shrub

Extract the juice from the currants; boil and strain it through a flannel bag. To every quart of juice put one pound of loaf sugar, half a pint of water, and one pint of spirits.

Dissolve the sugar in the water, then add the juice, and lastly the spirits. This mode of mixing prevents it from jellying.

Currant Shrub

Squeeze the currants through a cloth. Strain the juice, and to each quart add one pound of sugar, half a pint of water, and half a pint of brandy. Be careful to dissolve the sugar in the water, and mix it with the juice previous to adding the brandy, otherwise it will jelly.

The currants need not be stripped from the stems. They will be just as nice, and as much juice obtained.

Cherry Bounce

Squeeze the juice from the cherries through a cotton cloth. To four gallons of juice, add one gallon of Jamaica rum, and one and a half pounds of white sugar. Put into a muslin bag two ounces of cloves and one ounce of cracked nutmegs, and boil them in a quart of water until all flavor is extracted; then take out the spice and add the water to the mixture; then bottle or put in demijohns for use.

Cherry Bounce

To one gallon of juice, four pounds of sugar, with cinnamon, allspice, and a few cloves. Put all on together, and after coming to a boil, let it boil twenty

minutes. Pour it into a jug with a quart of brandy and a pint of rum. Cork and rosin it, and let the jug stand in a cool place.

Cherry Bounce

Fill a demijohn with Morello cherries, and fill it up with rum. In December pour it off and sweeten it with clarified sugar. Crack some stones and put in the kernels. Fill also a three-gallon demijohn with wild cherries, and fill it also with rum, which must not be poured off as from the Morello cherries, but keep it to add to the Morello cherry bounce as you require it. Always mix it at least a week before you wish to use it.

About a pint of the wild cherry rum to a half gallon of the Morello cherry bounce.

Cherry Bounce with Alcohol

Twelve pounds of Morello cherries.

Six pounds of common black-hearts.

Divide equally. Mash and crush them and put into five-gallon demijohns. Add two gallons of deodorized alcohol; one gallon in each demijohn. Dilute with three quarts of water to each gallon. Let it stand for four weeks or longer. Then strain off the liquor and sweeten to the taste. If it be too strong, add more water, and bottle for use.

The alcohol must be deodorized. It makes as good bounce as that made of brandy or rum.

Rose Brandy

Fill a large bottle with damask rose leaves, picked while they are fresh; fill the bottle with brandy, or

good spirits of any kind; cork it tightly and set it away for use. It will bear filling up several times.

Wild Cherry Cordial

Wild cherry cordial is best made of ripe fruit, dried in the sun, and pulverized to a fine pulp in a large mortar. As none but a hominy mortar would be sufficiently large, the easiest way would be to send the fruit to the apothecary with whom you deal, to be ground. After the fruit is pulverized place it in a large vessel or bag and pour alcohol upon it. The principle on which biggin coffee is made is a good illustration of the process; *displacement*, as the operation is termed by chemists. The alcohol draws all the virtue from the pulp, and a beautiful cherry colored liquor is the result. This is reduced to cordial by the addition of water and refined sugar to suit the taste.

Some add spices; but they are not approved by those who wish a pure cordial, the nutty flavor imparted to the liquor by the bruised kernels being destroyed by any other ingredient.

Unless the dried cherries are *well pulverized*, the alcohol will not extract all the virtue of the fruit, and the cordial will be deficient in richness. A gallon and a half of alcohol, and two and a half of water to a peck of dried cherries, will make a five-gallon demijohn of cordial, with the addition of twenty pounds (more or less) of refined sugar. If too strong, more water may be added. If the fruit be properly ground, the extract will be stronger and richer, and require more sugar than when the kernels are only cracked.

Blackberry Bounce

To eight quarts of fruit put four pints of water; simmer it until it looks a pale red, then strain it, and to five quarts of juice put five pounds of sugar. When cold, add a gallon of brandy, or half brandy and half Jamaica spirits. Put it in a demijohn, and add two pounded nutmegs, some cloves, cinnamon, mace, and allspice.

Blackberry Cordial

Squeeze the blackberries, and to each gallon of juice put one gallon of water and three pounds of brown sugar. Put this into a demijohn, not filling it quite full, but leaving room for fermentation. Leave the cork out for twenty-four hours; then seal tight, and let it remain for use.

Mint Cordial

Pick the leaves from the young tender sprigs of mint, and put them into brandy or spirits from four to eight hours. Then strain the liquor from the mint, being careful not to bruise the leaves. If not strong enough of mint, repeat next day with fresh mint. The syrup then to be added to the taste. If the brandy is allowed to remain too long on the mint it will be bitter.

Make the syrup by boiling sugar and water, throwing in the white of egg, and removing the scum as it rises.

Peach Cordial

Blanch as many kernels of peach stones as you may require, and put them in the best white whiskey. Let

them stand six weeks. Then add one pound of sugar to a pint of the liquor.

Make a rich syrup of the sugar, and clarify it as in mint cordial.

Quince Cordial

Grate the quinces and strain them; to every quart of juice, put a pound of loaf sugar and a pint of spirits; boil, strain and bottle it.

Royal Strawberry Acid (A Delicious Summer Drink)

Three pounds of ripe strawberries.

Two ounces of citric acid.

One quart of clear pure water. Dissolve the acid in the water; pour it on the berries, and set it away in a cool place for twenty-four hours. Then drain off the liquid, and pour it on three pounds of fresh strawberries and let it again stand twenty-four hours. After which drain off, and add to the liquid its own weight of best refined white sugar. Boil it three or four minutes. When cool put it in bottles, cork lightly for three days, then close them tightly and seal. Keep them in a cool dry place where there is no danger of freezing. This acid is delicious used with ice-water.

Raspberries may be prepared in the same way.

To Preserve Lime Juice

Take any quantity of fresh lime juice, strain it through a fine cloth, put it into an earthen vessel, and evaporate it in a sand bath, or over a gentle fire, con-

stantly stirring it, until it acquires the consistency of a thick syrup. This, kept in small bottles, will preserve the flavor of the limes for years.

To Keep Lemon Juice

Have the lemons free from blemish; squeeze them, and strain the juice. To each pint put a pound of pulverized sugar. Stir it frequently until the sugar is dissolved. Cover the pitcher closely, and let it stand until the dregs have settled and the syrup is transparent. Have bottles perfectly clean and dry; put a wine-glass of French brandy into each bottle; fill them with syrup, cork and dip the necks into melted rosin. Keep them in a cool dry cellar.

Do not put it on the fire, or the fine flavor of the lemons will be destroyed.

Raspberry Vinegar

To two pounds of fresh fruit not exceedingly ripe, put one quart of best vinegar. Let it stand twenty-four hours in a stone jar, then strain it through a hair sieve without breaking the fruit. Pour the liquid on two pounds more of fresh fruit. Let it stand twenty-four hours and strain it as before. Then add to every pint of juice one and a half pounds of loaf sugar. Put it in a stone vessel, and let it stand on boiling water until the sugar is perfectly dissolved. When cold, take off the scum and bottle for use.

To Make Cider

Take one pint of unslacked lime, and put it in a hogshead of cider as soon as it is made. Before it ferments,

roll your hogshead upon two skids, high enough to rack it off with ease. Take two ounces of Russia isinglass dissolved, put it in and stir it well. Rack it off as soon as it becomes clear.

Ginger Ale

To two pounds of brown sugar (the lighter the sugar the prettier will the beer be), add two table-spoonfuls of cream of tartar, and two table-spoonfuls of either green or ground ginger. Then take two gallons of boiling water, and pour it upon the above mixture, putting in also two lemons sliced with the skin on. When well stirred, let it stand until it becomes milk warm, and then add half a pint of yeast. Stir it again, and set it aside to settle, which requires twelve hours. Then pour it off carefully, strain it through muslin or gauze, and bottle it. Put the bottles in a cool cellar, and in two or three days it will be fit for use; but it will not keep more than a week.

Before bottling the corks should be thrown into boiling water.

Spruce Beer

Boil some spruce boughs with some wheat bran, till it tastes sufficiently of the spruce; bruise some allspice, and put in; strain it, and put two quarts of molasses to half a barrel; when it is nearly cold, put in half a pint of yeast; after it has worked sufficiently bung up the barrel.

Apple Toddy

Eight well baked red-streaked apples.
Peach brandy.
Jamaica spirits.
Santa Crux rum.
Powdered sugar. } One pint each.
Four quarts of boiling water.
Ten cloves; ten allspice; six blades of mace.
Half a nutmeg, grated.
Half a tea-spoonful of ground ginger.
Two table-spoonfuls of pine-apple syrup.
Four slices of preserved pine-apple.
When cold strain, and keep in a cold place for two or three weeks.

Confederate Punch

In four tumblers of water dissolve two pounds of white sugar. Then add four tumblers of sherry, two of brandy, two of rum and one of lemon juice. Rub the rinds of two fresh lemons on some lumps of sugar, being careful to take off all the yellow rind but none of the white, which would make it bitter. Mix all thoroughly.

The longer it is kept the better it is.

The pitcher should be filled with cracked ice, or it will be too strong.

Punch

One quart of brandy.
One quart of sherry wine.
One pint of rum.
Six lemons, sliced.
Half a pound of rock candy.

Two glasses of currant jelly.

Sugar to the taste.

Mix well together and allow it to stand some hours, then add six pints of water.

Before drinking, fill the pitcher with crushed ice.

Punch

Two large fresh lemons with rough skins quite ripe, and some large lumps of double refined sugar. Rub the sugar over the lemons until it has absorbed all the yellow part of the rinds. Then put these lumps into a bowl, squeeze the lemon juice on them, and with a bruiser press the lemon juice and sugar particularly well together, as a great deal of the richness and fine flavor of the punch depend on this rubbing and mixing process being thoroughly performed. Then mix this up very well with boiling water, stirring until the whole is rather cool. When this mixture is to your taste, take brandy and rum in equal quantities, and pour them to it, mixing the whole well again. The water and liquor must be according to your taste, for it depends upon the size and acidity of the lemons. Two good lemons are generally enough to make four quarts of punch including a quart of liquor and half a pound of sugar. The lemon must not be strained before it is added to the sugar.

Frozen Sherry Cobbler

One quart of sherry wine, one quart of water, six large fresh lemons, and the peel of the same cut very thin. Sweeten very richly to the taste.

It freezes very easily.

India Milk Punch

Peel eighteen lemons very thin, and infuse the peel in a quart of rum for three days, keeping it closely covered. Then squeeze and strain the juice of the lemons, and add it to the above ingredients, putting to it three quarts of rum and three quarts of water which have been boiled and allowed to get cold; then add two quarts of boiling milk, and stir the whole for about ten minutes. Then cover close; let it remain for three hours or until quite cold, when it should be strained through a flannel bag until perfectly clear.

This quantity should fill eighteen bottles, and will keep for years if well corked.

India Milk Punch

Pare twenty limes (or lemons would do), so that no white remains upon the peel. Steep the peel in two bottles of rum for thirty-six hours. Squeeze and strain the juice of the limes, and add two pounds of syrup of sugar, to remain also thirty-six hours. After which mix all together and add two bottles of rum, one of brandy, four quarts of water, and two pounds of syrup of sugar. Pour on the whole, six bottles of new milk scalding hot. Stir it well, cover it close, and let it remain until cold. Then strain it through a flannel bag and bottle it. It will keep for a year or more.

Claret Cup (An English Receipt)

Two bottles of claret.
Three bottles of soda water.

One claret glass of brandy.

Ice and sugar.

With hot water and sugar to the taste, adding a stick of cinnamon, and some slices of lemon. This makes a refreshing evening drink, particularly so on a cold night.

Egg Nogg

Beat the yolks of twelve eggs and the whites of two as light as possible. Allow an even table-spoonful of pounded sugar to each egg, pour slowly into the above one pint of brandy and one-quarter of a pint of peach brandy, stirring rapidly. When well mixed, add three pints of new milk, and four pints of cream. No liquor must be added after the cream and milk, or the egg nogg will be thin and poor.

The peach brandy may be omitted, if desired.

Lemon Brandy

Have a bottle three-quarters full of brandy; when you use lemons for other purposes, pare off the yellow skin very thin, cut it small and drop it in the bottle, till you get it full. Be careful not to put in any of the tough white part, as that will give it a bitter taste; cork the bottle and keep it to season cakes and puddings.

Grapes in Brandy

Put some close bunches of grapes, not too ripe, in a jar, and prick each one with a needle; strew over them half their weight in pounded rock candy, and fill up jar with brandy.

PREPARATIONS FOR THE SICK

Beef Tea, with Water

Take one pound of the rump of beef, without any fat. Lay it on the gridiron, and let it cook on the outside barely. Then shred it, and pour on it, in an earthen pipkin, one quart of cold water. Let it gradually boil down to a pint, skimming off carefully any grease that may arise. Strain the liquid through a hair sieve, and season with salt, also with nutmeg, or spice of any kind, if the invalid is in a state to use it.

Beef Tea with Water (From a Celebrated French Physician)

Take one pound of beef off the rump, carefully cutting off every particle of fat. Cut it up in small pieces, and pour over it four tea-cupfuls of cold water. Set the bowl away and let it remain forty minutes, until all the blood is out of the meat, which will be white. Then boil the liquor eight or ten minutes after it comes to a boil, skimming it until all the liquor is left pure. Red pepper as a tonic; salt; carrots; a blade of mace; or bread broken in, according to the judgment, or condition of the patient. Two tea-cupfuls of this will sustain a man a day, and it has the advantage of being more easily and quickly made than any other beef tea.

Beef Tea (Without Water)

If the invalid can only take a small quantity at a time, it is best to cut the meat into small pieces, (being careful that there is no fat). Put it into a wide-mouthed bottle; cork it, and set it near the fire for twenty-five or thirty minutes, when you will find all the juice extracted, and the meat white. This is not so palatable as the above, but a small quantity can be taken with equal advantage. Salt added to the taste.

Beef Jelly

Take four pounds of lean beef, (the rump is best), cut it up, and after taking from it every particle of fat, put it on the fire with two quarts of water. Let it boil all day with a steady fire. If a range is used, which is best, because the heat is more uniform, set it a little back, where it will boil steadily and without ceasing, but not too violently. If it stops boiling, it will not be so nice, as the particles will separate. Season with a little salt, and what else you choose. Celery heated in it as you use it, gives a good flavor.

Do not add any water while boiling, and let it remain on the fire until the two quarts are reduced to one pint. It generally requires from the time the fire is made in the morning, until ten or eleven o'clock at night to reduce it to this. Strain it through a sieve, and when nearly cold, skim off every particle of fat.

Meat Jelly

Put on a shin of beef and knuckle of veal to boil in a gallon and a half of water, with two onions; two or

three carrots; a little celery; and one or two turnips, cut up. Let it boil slowly all day until reduced to two quarts.

Chicken Jelly

An old chicken cut in pieces and the bones broken. Put it in an India jar, the top tied down, and set into a pot of boiling water. Let it boil for five hours. Strain the jelly on a small blade of mace. Skim off the grease carefully. Season with salt.

Mode of Preparing Farina or Flour of Potatoes for Invalids

Grate Irish potatoes in cold water; after allowing it to stand for some little time, pour it off, and you will find the flour settle at the bottom.

To Prepare it for Food

Beat up an egg in a bowl, add six table-spoonfuls of cold water, mixing them well together; then stir in two table-spoonfuls of farina of potato, and pour in as much boiling water as will convert the whole into a jelly, stirring it well. It may either be taken alone, or with a little milk and best white sugar, not only for breakfast, but in cases of great stomachic debility, or in consumptive disorders, at the other meals. The dish is light, easily digested, extremely wholesome and nourishing. Bread or biscuit may be taken with it, as the stomach gets stronger.

If allowed by the physician, season with a little brandy.

Chicken Panada

Cut the white meat of a cooked chicken into small pieces; pound it in a mortar with an equal quantity of stale bread; add salt, and, gradually, beef tea or chicken water, until the whole forms a thin fluid paste. Boil ten minutes, stirring all the time.

Chicken Water

Divest half a chicken of all fat; break the bones, add half a gallon of water and boil half an hour. Strain and season with salt.

Panada

Take two slices of stale bread. Pour over it boiling water; drain this water off, and repeat, which takes out the yeast. Then put it on to boil in a pint of water, and let it boil a long time, until it almost jellies. Beat up two eggs with a little sugar, and pour the panada gradually over it, stirring all the time. Boil from the beginning with the panada, a cup of stoned raisins, which makes it rich and nourishing. Season with butter and nutmeg, and if desirable a little wine may be added,

Panada

One quart of water, in which boil a handful of stoned raisins for an hour. Grate two-thirds of a pint of bread, stir it in the water while boiling, and let it boil about fifteen minutes, stirring it well. If it is too thick, add a little more boiling water, or more bread-crumbs if too

thin. This must be according to judgment. Season with a tea-spoonful of butter; sugar, nutmeg and wine to the taste.

Egg Tea

One egg, white and yolk beaten separately. An even table-spoonful of sugar added to the yolk while beating. When light, mix together and pour on it a tumblerful of boiling water. Season with nutmeg, and if desired, add a little brandy.

Wine Soup

Boil one quart of water with a piece of cinnamon in it. When the water boils, add half a cupful of sago. Boil slowly for one hour.

A quarter of an hour before it is to be taken, add a tumbler of wine, and six table-spoonfuls of brown sugar.

Egg Wine

Beat the white of an egg very light, adding as you beat it an even table-spoonful of finely pulverized sugar, or sugar to the taste. Pour on it a wine-glass of wine and water, stirring it well. It should be drunk as soon as made, as it spoils by standing.

The wine and water should be mixed according to the strength required for a sick person.

Bran Tea

One pound of fresh wheat bran and three quarts of water boiled down to one quart. Strain, sweeten and flavor.

Apple Water

Slice two large apples; pour over them a quart of boiling water. Let it stand an hour; decant, and if necessary, sweeten.

Mulled Wine

Take one-quarter of an ounce of bruised cinnamon half a nutmeg grated, ten bruised cloves, and infuse them in half a pint of boiling water for one hour; strain, and add half an ounce of white sugar. Then pour it into a pint of hot sherry or port wine.

A good cordial and restorative in the low stages of fever, or in the debility of convalescence from fever.

Mulled Wine

To a tumbler of wine and water in equal quantities, two eggs beaten light, with two even table-spoonfuls of sugar.

First put on the half tumbler of water with fourteen or sixteen allspice. When boiling, throw in the same quantity of wine, either sherry or madeira, and let it come to a boil. In the meantime beat the eggs and sugar together, until very light, and pour on them the boiling wine and water, stirring all the time; then pour from one tumbler to another to make it froth.

For an invalid, drain out the spice, and if desirable, put less wine.

An Excellent Restorative

Beat one egg, white and yolk, with a tea-spoonful of sugar. When very light, add a wine-glass of sherry or old madeira wine. Good sherry is the best.

Weak Wine Whey

Half a pint of water, and half a pint of new milk. Just as it boils, pour in two wine-glasses of wine.

Orgeat

To half a pound of best almonds, put twelve bitter almonds. Blanch and pound them very fine, with a little spring water to prevent them from oiling. Add three pints of water and sweeten to the taste. It must be stirred frequently, and strained through a napkin after standing eight or ten hours. The almonds should be quite a paste.

It should always be made the day before it is wanted.

Tapioca Jelly

Two table-spoonfuls of tapioca to one pint of water. Boil gently until it becomes a good jelly. Add loaf sugar to the taste, wine and nutmeg.

Pearl Tapioca

Boil the pearl tapioca with as little water as possible until it looks clear. When it has cooled, sweeten to your taste, and season it with nutmeg. Stir rich cream slowly into it, and make it as thick or thin as your taste dictates.

Pearl tapioca is the only kind that is good, although the lump tapioca is sometimes used through mistake.

Sago or Tapioca

One table-spoonful of sago put into a cupful of cold water to stand two hours; then add by degrees a cupful

of boiling water, stirring it all the time; again add a pint of boiling water, and let it simmer slowly until as thick as jelly; then season with sugar, wine and nutmeg to the taste; add a very little butter and a pinch of salt.

Boiled Flour, better known as "Pap"

Take one pound of fine flour; tie it up tightly in a linen cloth; dip it repeatedly in cold water, and dredge the outside with flour until a thick crust is formed around it, which will prevent the water from soaking into it while boiling. Boil for a long time and allow it to cool.

To be grated and prepared like arrow-root.

A good diet for children.

Iceland Moss

A table-spoonful in a pint of new milk. Sweeten to the taste, and put it on the fire. As soon as it comes to a boil, take it off, and strain through muslin. Season as you like. Before you make it, put the moss into cold water, and let it remain a minute to swell. Whatever seasoning you use, must be put into the milk while on the fire.

Thickened Milk

To a quart of new milk, half a table-spoonful of wheat flour, made into a paste with a little cold milk, and stirred into the boiling milk for two or three minutes, until it becomes of the consistency of cream.

Cooled on ice, it is almost as nice as cream to eat with fruit or for coffee.

Rice Jelly

A quarter of a pound of rice, picked and washed; half a pound of loaf sugar, and enough water to cover it. Boil until it becomes a glutinous mass. Strain, and season with what you fancy, and let it get cold.

Gruel

To a quart of boiling water, three or four handfuls of meal. Boil half an hour, and season with salt.

Caudle

Mix the yolk of an egg, beaten with an even tablespoonful of sugar, with the same quantity of cold water; a glass of wine, nutmeg and a little cinnamon. Pour this mixture into a pint of boiling gruel, and stir well together.

Raisins boiled soft in the gruel are a great improvement.

A Nourishing Restorative for Convalescents

(French Soup for Invalids Requiring to be Kept Very Low)

Toast some bread quite brown, butter it well; pour over it hot water; season with a little salt and serve hot.

Toast Water

Toast thoroughly a slice of stale bread, and pour over it a quart of boiled water, cooled. In two hours decant.

A small piece of lemon or orange peel with the bread improves the flavor.

Barley Water

To an ordinary sized tea-cup of the best pearl barley, put a good handful of stoned raisins and two quarts of boiling water. Let it boil steadily for three hours or more until rich and thick, occasionally stirring it, Season with lemon-juice or wine, and sweeten to your taste. It is best to boil it in a porcelain saucepan, as it should be very white; if not porcelain, the utensil should be very carefully cleaned, or it will be dark and not inviting.

Almondade

Half a pound of almonds blanched and pounded very fine, with rose water to keep them from oiling. Add a quart of boiling water. Let it stand until nearly cold. Strain and sweeten, and add as much rose water as will flavor it.

Racahaut

One pound of rice flour, half a pound of chocolate grated fine, two table-spoonfuls of arrow-root, half a pound of powdered sugar. Mix all well together, and make with milk as you would chocolate.

To a quart of milk four dessert-spoonfuls of the mixture. Mix it like starch in a little water, and pour the boiling milk upon it. Then put it on the fire and boil it well.

MISCELLANEOUS

Rich Chocolate

Boil together one pint of cream and one and a quarter pounds of brown sugar. Add half a pound of sweet chocolate grated and stirred smooth with a little milk or water; then a quarter of a pound of butter. Boil it on rather a quick fire until it becomes thick. Just before taking it off, add one table-spoonful of essence of vanilla.

Chocolate

(*A Spanish Receipt from the Island of St. Thomas*)

To one pound of chocolate take twenty-five small tea-cupfuls of milk. Put five tea-cupfuls of water on the fire to boil. Break the chocolate into small pieces and throw it into the boiling water. Add a small piece of mace, a good large piece of cinnamon, five cardamon seeds, about ten cloves and twenty pounded almonds. Stir this until the chocolate is melted, then put in the milk. In the meantime beat light the yolks of two eggs with as much sugar as will sweeten the chocolate, and a quarter of a cupful of rose-water. Take out a little of the boiling chocolate and stir it with the eggs, then throw it back into the pot. Boil it five minutes and it is done.

Chocolate

(*Another Receipt from the Island of St. Thomas*)

Allow a square of chocolate to a tea-cupful of milk. Scrape and mix the chocolate to a fine paste with a little water. Then put it on to boil with the milk in the proportions mentioned above, and let it boil up three times, which is sufficient. It must be muddled all the time.

Good Chocolate

Use Baker's chocolate, one quart of milk to three divisions of chocolate. Put the milk on to boil with some sugar. Dissolve the chocolate and make it very smooth with milk or water. Pour over it the boiled milk and give one boil up. It is a great improvement to the richness of chocolate to beat the yolks of one or two eggs very light, and add to the chocolate just before it is taken from the fire.

To Prepare Chocolate (Henry Maillard)

Each half pound is divided into six pieces. Each piece is the quantity for a cup.

Take a tin pan and pour in half a glass of warm water; break the chocolate in small pieces and let it dissolve in the pan, stirring it over a bright fire. When the chocolate is dissolved, mix with it a cupful of milk, and stir it again over the fire until it boils about three or four minutes. Then the chocolate is done and perfect.

It is very necessary it should boil, to be good. It can be prepared also with cold water and cold milk, but it takes, of course, a little more time to get it to boil.

To Make Coffee

For two quarts of made coffee take half a pound of ground coffee, put it into a large coffee-pot, pour on it some perfectly boiling water, stir it well with a long spoon, put it on the fire and let it boil up twice, and when it rises near the brim, stir it rapidly to prevent its running over. Then pour some out into a cup and return it to the pot, repeating this three times in order to clear the spout; then put it on the fire again. When it boils up again, pour on it rather more than a wine-glass of cold water, which being heavier than the boiling water, carries all the floating grounds down with it. Take it off instantly and let it stand a few minutes to clear itself.

A heaping table-spoonful of ground coffee to a large cup is sufficient for black coffee to be served after dinner.

For breakfast allow two table-spoonfuls of ground coffee to three cupfuls of water.

Make the coffee into a paste before you pour on the main supply of water.

To Smoke Herrings (From Mrs. Rundle's Receipt Book)

Clean and lay them in salt, with a little saltpetre, one night. Then hang them on a stick, through the eyes, in a row. Have ready an old cask, in which put some saw-dust, and in the midst of it, a heater red hot. Fix the stick over the smoke, and let them remain twenty-four hours.

Brine for Herrings

A quarter of a pound of saltpetre and one quart of molasses, to a bucket of water, mix together and poured on the barrel of herrings.

Brine for Herrings

One gallon of water, one quart of molasses, half a pound of red pepper, half a peck of salt.

Pickle for Herrings

One gallon of water to one quart of alum salt. It must bear an egg. Make enough pickle in the above proportion to fill the barrel. Let it stand one day. Draw off all the first pickle, and pour on enough of the above to cover the fish. Always keep them covered, or they will be stale and eventually spoil.

Excellent Brine to keep Butter in

To three pints of water, one of salt; boil it until the scum rises, then add the beaten whites of two eggs, and let all boil together, taking off the scum carefully as it rises.

It will keep a firkin of butter sweet all winter.

Curry Powder

Twelve ounces of turmeric.
Four ounces of dry ginger.
Four ounces of black pepper.
Four ounces of coriander seed.
Two ounces of fenugreek seed.
Two ounces of cardamon seed.
One ounce of cummin seed.

Pound and sift each article separately. Be very careful to have the exact weight. After pounding and sifting, mix thoroughly.

Ram the mixture tightly into bottles, which should be well corked.

A table-spoonful of this mixture is enough for a curry.

Sippets (To Serve with Fried Chicken)

One pint of corn-meal, one table-spoonful of lard, and enough water to make a mush. Make in small round cakes, and fry in hot lard. After frying the chickens, before making the gravy, fry the cakes in the same lard in which the chickens were cooked.

To Cure Tongue

Rub your tongues with sugar and saltpetre. In two days rub them with salt. Let them remain in the brine they make, or in "Pocock's" or "Maryland" pickle; then hang them up, either in the kitchen or smoke-house, for two or three days.

A tongue, if old or hard, should be put in soak for twenty-four hours before wanted.

It requires more boiling than a ham.

Medicine for Canary Birds

Make a little saffron tea, and pour in it one or two drops of sweet oil. Catch the bird when it is asleep, and give it about half a tea-spoonful. You will find you can dose your patient with little trouble, and

the following morning will prove the value of the prescription.

It is also good to put a pinch of saffron in the water the bird drinks,

If the bird is only slightly drooping, put an iron nail in the water in the cage, and let it remain some time.

Caramel Kisses

One tea-cupful of molasses; two tea-cupfuls of brown sugar; one tea-cupful of milk; one table-spoonful of flour; a small lump of butter, and half a pound of chocolate. Boil three-quarters of an hour, or if the fire is slow, one hour at most, stirring it all the time and taking care not to let it burn. Pour it out in a long shallow tin, slightly greased; and when nearly cold, mark it off the size of kisses, cutting them quite through and separating them as much as possible.

Caramels

One quarter of a pound of chocolate, one pound and a half of brown sugar, a quarter of a pound of butter, one tea-cupful of cream. Grate the chocolate and let all boil together for half an hour. Pour out in buttered pans or dishes, and when nearly cold mark off in little squares.

Substitute for Cream in Coffee

Beat the white of an egg to a froth, put to it a small lump of butter, and pour the coffee into it gradually, stirring it so that it will not curdle.

It is difficult to distinguish this from fresh cream.

To Dry Mushrooms

Gather the mushrooms in the fall, and place them in an oven after the bread has been taken out. Let them remain in all day, keeping hot embers on the lid and underneath, to keep it warm but not hot enough to burn. It will take at least two days to dry them. They will easily powder when quite dry. Pound them in a mortar to a fine powder. Sift them, and put them in a bottle tightly corked and rosined for use.

A tea-spoonful will be sufficient to season gravies, or anything for which you may desire to use it. It has all the flavor of the fresh mushrooms.

Mushroom Powder

Wash half a peck of mushrooms. While fresh, scrape the black part clean. Do not use any that are worm-eaten. Put them in a stew-pan over the fire, without water. Add two large onions, quarter of an ounce of mace, and two spoonfuls of pepper, all pounded fine. Simmer and shake together until all dried up, but be careful that it does not burn. Lay on plates in a stove or oven, until they are dry enough to beat to a powder. Put it in small bottles, corked and tied closely, and keep it in a dry place. A spoonful will give a fine flavor to any soup or gravy. To be added just before serving, and give one boil up afterwards.

To Keep Cherries all the Year

Take cherries that are not bruised or blemished; wipe them with a linen cloth, and put them in a keg or barrel; a layer of hay and one of cherries, until the keg

is full. Make it air-tight, and set it in the chimney corner, or some warm place.

Devonshire Clotted Cream

Strain the milk as soon as it comes from the cow, into wide pans holding about six quarts each, so as to be about three inches deep, and let it remain for twenty-four hours. Then gently place a pan upon a hot plate or slow charcoal fire, which must heat it very gently, for if it boils it is spoilt. As soon as the cream forms a ring in the centre, remove a little with the finger, and if a few bubbles rise in the place where you do so, it is done, which will be in from thirty to forty-five minutes. Remove it from the fire and let it remain twenty-four hours. Then skim it and throw a little sugar on the top.

Cream Cheese

Mix one pint of cream with twelve pints of milk, warm from the cow. Add a little rennet, and when the curd forms the whey is poured off quickly, so as to break the curd as quickly as possible. It is then laid on cloth and put in a small sieve. The cloth must be changed every hour during the day. In twenty-four hours it will be fit for use. It will keep but a few days.

Cream Cheese

It takes three or four days for the cream to drip and one hour to press.

Take three gills of thick cream, and stir into it a table-spoonful of salt. Tie up the cream in a cloth or

bag, and let it drip for three or four days, changing the cloth every day. It must be hung upon a nail to drip, and when ready on the third or fourth day, put it into a wooden mould, and press for one hour. It will then be ready for eating. The salt may be omitted, or the quantity diminished, according to taste. The cheese is more frequently made without salt than with it.

Cream Cheese

To two quarts of strippings (of the cow), add one quart of cream. Put into it a large table-spoonful of table salt, then place it over the fire and heat it to ninety degrees. Put a piece of rennet curd, about the size of a large nutmeg, in a wine-glass of milk-warm water the night before you are going to make the cheese. The next morning strain that water from the rennet into the pan of warmed milk, stirring it all the time, then cover the pan immediately to retain the same degree of heat until the curd forms. This is very important. Let it remain in the pan about four hours, then turn it into a sieve with the greatest care and precaution, so as to break the curd as little as possible. Let it stand in the sieve six hours to drain. The whey runs off in that time. The curd must then be placed into a small box prepared for the purpose with holes bored in the bottom, first placing in the box a thin muslin cloth spread smoothly, leaving the ends long enough to turn over the top of the curd, on which lay a flat piece of board to fit in, and then press with a four-pound weight for twelve hours. Then take it out and rub it over with salt, and put it in the box again (reversing the cheese) with a clean cloth. Press it again with heavier weights

and leave it twelve hours longer. (Use a weight of about twenty pounds). Take it out and wash it over with vinegar and water, which forms a thin crust. If the first washing does not suffice, repeat it. Place it between two plates with plantain leaves around and over it, to be kept in a cool place. It will be ready to eat in from two to four days, depending on the weather, and will keep for a fortnight in a very cool place, and improve.

N.B.—The curd which is contained within the stomach of a calf is the proper part for cream cheese. The rennet spoils it. The method to preserve and prepare the curd is this:

Take the stomach of a calf, empty the curd out, and wash both the curd and the stomach nicely in a bucket of water, draining the stomach. Put the curd back into it mixed with fine salt, until it is quite full of curd and salt mixed. Then bend a little switch into the form of a hoop. Put it inside the opening of the stomach to keep it open and let the air in. Then hang it up in a dry place, the kitchen, for instance. If more curd is put in the cheese than is just necessary, it will take the richness out and make it poor and tough. If you commence making the cheese at nine o'clock in the morning, at twelve the curd will be formed and ready to pour into the sieve, and there it must remain in a very cool place until six in the afternoon, at which time the three quarts will be reduced to about one, which will just fill the mould. While the curd is forming it must be kept at about the same temperature all the time, to prevent it from turning sour.

Cottage Cheese

Turn a bucket of milk with hot water. Make the curd neither too soft nor too hard. Put it in a colander, and after it is drained and well worked, salt it, work into it a table-spoonful of butter, and make it into little cheeses, the size of a small butter plate and an inch thick.

Place them on clean boards to dry. After a day or two, wash them over every morning, with a cloth dipped in vinegar. Put them in the sun for a short time every morning, but do not keep them in it all day.

After they are dry and have a crust formed on them, if you wish to keep them for the winter, pack them in a jar and set them away, covering the jar with a cloth dipped in vinegar.

They must be examined constantly, and not be allowed to mould.

Tarragon Vinegar

Pick the tarragon nicely from the stem, and let it lie in a dry place for forty-eight hours. Then put it in a pitcher, and to one quart of leaves put three pints of strong vinegar. Cover it closely, and let it stand for a week; then strain it; let it stand until quite clear; bottle and cork it tightly.

French Mustard

Put on a plate one ounce of very best mustard powder, with a salt-spoonful of salt, a few leaves of tarragon, and a clove of garlic minced fine. Pour on it by

degrees sufficient vinegar to dilute it to the proper consistency (about a wine-glassful), and mix it well with a wooden spoon. Do not use it for twenty-four hours after it is made.

Kitchen Pepper

Mix in the finest powder, half an ounce each of cinnamon, black pepper, nutmeg and pepper; of ginger one ounce; salt, six ounces; and ten cloves. Keep in a closely corked bottle. It is an agreeable addition to any brown sauce or soup.

Kitchen Pearl Ash

Dissolve half a pound of pearl-ash in a pint and a half of water. Bottle and keep ready for use.

A table-spoonful or two of the mixture stirred into bread or cakes that have turned sour, will restore them.

Tinctures of

Allspice, cloves, nutmeg, and cinnamon, are very useful for flavoring, and are made by pouring a quart of brandy on three ounces of either spice, after being bruised, and letting it steep a fortnight, occasionally shaking the bottle, after which pour off the clear liquid and use at discretion.

A tea-spoonful of the tincture of cinnamon in a glass of sherry, with the beaten yolk of an egg and sugar, is a very exhilarating cordial; or two tea-spoonfuls in a wine-glass of water, with five drops of laudanum, will be found very efficacious in cases of diarrhoea.

Spirits of Savory Spice

Black pepper, one ounce; allspice, half an ounce; nutmeg, quarter of an ounce; all pounded and infused in a pint of brandy or spirits.

To be used for flavoring.

For Sealing Bottles Hermetically

Use two-thirds of rosin to one-third of bees-wax. Melt them together and dip the necks of the bottles with the corks into it.

To Render Mutton Suet

Take the *kidney-fat* of mutton, cut it in small pieces, and put it into a saucepan with about a table-spoonful of water to keep it from burning. When the fat separates from the cracklings, strain it into a dish with half a tea-cupful of milk. Let it stand until next day, then take it off the milk and put it again into the saucepan, with a little more milk. When it melts, pour in a few drops of rose-water, and pour it into cups. When cold, take it out of the cups, and the dregs will all be found at the bottom with the milk.

Beef Marrow for the Hair

Crack a marrow bone, take out the marrow, and soak it in cold water until all the blood is out. Scrape or grate a raw carrot, and put both on together to stew over a slow fire. When the carrot is reduced to a pulp, and the fat is well separated from the cracklings, strain through a sieve. When it begins to thicken, it must be

beaten or stirred until cold, adding gradually about a tea-spoonful of castor oil, or a little lard, and scent with any perfume you prefer.

Pomade Devine (For Bruises or Sprains)

Take one pound and a quarter of beef marrow, which will require six or seven bones. Clean it well from the strings and bones, and wash it as you would butter, until the water remains clear. When it is well washed, put it into an earthen vessel filled with clear spring water, changing the water every day for ten days. Strain it through a thin cloth, pressing all the water from it. Then steep it in a pint of good rose-water for twenty-four hours. Strain it as before through a thin cloth. Take an ounce of gum borax, an ounce of cypress powder; it must be the odoriferous kind, and is only added for the smell, not for use. One ounce of oil of Florence, one ounce of cinnamon, two drachms of cloves, and two ditto of nutmeg. Pound all into a very fine powder, and mix it well with the marrow. Then put it into a pewter pot that will hold three pints. It must be extremely well closed at the top, so that the marrow will not run out when it is warm. Then put the pewter vessel into a copper of boiling water up to the neck, but do not let the water go over the top, nor must the pewter vessel touch anything. While boiling, it should be suspended by a string from the top, through which you must put a stick, and put it upon the top of the copper in which you boil the pomade. You must have boiling water by you to put into the copper as the other diminishes, that it may be always of the same height in the

water, which must be an hour and a half without ceasing. When boiled, strain it through a fine muslin, and put it whilst warm into the pots you want to keep it in. When cold, tie them down with tapes, and bladder the tops, so as to exclude the air from it.

Keep it in a dry cool place. It will remain good, when properly kept, for many years.

To Fatten Chickens

The first thing is cleanliness. Wash out your coop daily: it is indispensable. Early in the morning feed them on corn-meal, mixed with milk; just enough to satisfy them. After breakfast feed them again with what is left on the plates, bread crumbs, etc. After dinner do the same, giving them vegetables, little bits of fresh and fat meat. In the evening, feed again with meal, always remembering to give them enough to eat at the the time, and no more, as they lose their appetite by letting food lie by them which turns sour and is never good for them. Give them a little brick-dust, gravel, or charcoal, once in two days, but not oftener. Never give them water, but a little sweet milk sometimes.

This plan will fatten chickens in ten days.

To Make Hard Soap

To clarify the fat, put the grease into a kettle of cold water; after it has boiled, run it through a coarse cloth and set it aside to cool. The fat will settle in a cake.

Put into a pot that will hold twelve gallons, twelve pounds of fat (always a pound of fat to a gallon of water), and let it get boiling hot; add to it two gallons

of *strong* lye. When it again becomes boiling hot, put in two gallons more. After that let it boil as quickly as possible, stirring it all the time, and feeding it with lye as it begins to boil over, until the pot is nearly full. When there is no more grease, and it seems well incorporated, the soap is done. Then stir into the twelve gallons about three pints of salt, until it mixes well; it will take about a quarter of an hour.

To Make Lye for Soap

Fill your lye hopper with good ashes, four weeks before you make your soap. Throw into it a bucket or two of water, every two or three days, and when you make your lye, pour boiling water on it until you make it strong enough to bear an egg.

Soft Soap without Boiling

Put on, in a second sized pot, twelve pounds of rendered grease. Have ready fourteen gallons of strong lye, the first running off of the hopper. Fill up the pot with it, the grease being heated before the lye is put in. Let the lye and grease come to a strong boil, or rather scald. When it is thick like honey, and free from lumps of grease, it is done. If it is not done, the grease will form in lumps and look thin. In that case, add lye until it thickens. When all is thick, strain it once, put it in the barrel, then pour in the rest of the strong lye, stirring it; then fill the barrel with weak lye; if it is too thick, you can always increase the quantity of weak cold lye or cold water.

Soft Soap

Allow sixteen pounds of grease and potash each for a barrel of soap. The grease should be good, neither mouldy nor wormy. The potash should be the color of pumice stone. That which is red makes soap dark. Cut up the grease into pieces of one or two ounces, and put it into a tight barrel with the potash. Then pour in two pailfuls of either rain or spring water. The soap will be soonest made by heating the water, but it is just as sure to be good if made with cold water. Add a pailful of soft water every day until the barrel is half full, stirring it well each day; a long stick, with a cross-piece at the lower end, is best. When the barrel is half full, add no more water for a week or ten days, but continue to stir it daily; after that, again add a pailful every day until the barrel is full. It is best to keep it three or four months before using. Soft soap made with clear grease and good potash is of a light nankeen color, and is better for washing flannels and white clothes than any other.

To Clean White Walls

One pound of Fuller's earth, half a block of white soap, half a pound of whiting and half a pound of soda. Mix it all well together, and put to it half a gallon of water, enough to make a soft paste.

Having brushed the walls well, apply the paste with a brush, and then wash it off with soda and water.

To half a bucket of water, a tea-cupful of soda.

Paint can be cleaned in the same way, only leaving out the soda.

Cleaning Stoves

One paper of British lustre.

One paper of black lead.

Mix and moisten with water; apply with a hard brush.

It must be rubbed hard with a quick motion from the time it is put on until it is dry and polished.

To Remove Rust from Knives or any Steel

Cover with sweet oil; then rub them well with dry lime on a woollen cloth; afterwards with dry pearl-ash in the same way. Oil them again and put them aside. Repeat the process if necessary for two or three days, and the rust will entirely disappear.

To finish off and make them bright, mix oil and rotten-stone and polish them well.

Directions for Using Varnish

The furniture must be perfectly clean and free of spots. Rub on the varnish lengthwise of the furniture wood; then fold a woollen cloth smooth and rub it also lengthwise. Afterwards rub it with a clean downless napkin to give a polish.

To Wash Flannel

This must be done on a clear day, and when washed must be put out quickly. Wash in a strong lather of soap and water as hot as you can bear the hand in. Carry through two or three waters if necessary, and let the last water be a light lather of soap instead of clear

water to keep the flannel white, drying it with a little soap in it. As soon as it is washed, shake it out, and hang in the wind and sun to dry as soon as possible. When nearly dry, just to feel a dampness in it, shake, stretch and fold it smooth. Put it in a press and let it stay all night, or until sufficiently pressed. Take it out and iron out the strings and binding, but not the flannel as that would turn it yellow.

Before making up new flannel, pour boiling water over it and cover close to keep in the steam. When the water is cold enough to bear the hand in, then proceed as above. Never rub soap on flannels.

To Wash Blankets

One gill of turpentine, three quarts of soft soap, one bar of white soap.

To Wash Calicoes

Make a thin starch water and wash rapidly. The water should be milk-warm. Rinse in clear cold water in which a little alum is dissolved. Dry in the shade. The day must be a clear one.

To Set the Colors of Calicoes

A weak solution of alum water will set the colors in printed goods of every description.

Calicoes should be washed in three fresh lathers, and then in three or four rinsing waters.

To set the colors of green, yellow, fawn, maroon, drab, stone, throw a handful of salt in the last water.

To set the colors of lilac, purple, puce, use strong alum water in the last rinsing water.

Calicoes should be washed with the best soap. The different lathers should be prepared side by side, and the articles washed out as quickly as possible from one lather to the other, and if possible two persons should be employed at the same time to transfer them from one to the other. The soap should be cut up, and boiling water poured on it and suffered to become milk-warm, before the calicoes are washed. Never rub the soap on the calicoes, and use soft water.

To Set the Colors of Calicoes

One ounce of sugar of lead to a gallon of water will wash two calico dresses and set the colors.

To Wash Guipure Lace

Let the lace soak in soap and water for two or three days. When it is thoroughly clean and white, put it into very thin starch, with a little white sugar in it. Then spread it out in its shape upon an ironing table, on a blanket doubled, with linen over it. Roll a towel up into a hard ball, and with this pound the lace lightly until it is quite dry. This brings out all the points and leaves. *It must never be ironed.*

To Wash Black Net or Lace

To half a pint of spirits of wine, a table-spoonful of gum arabic. Dip it in this mixture, and when nearly dry, iron it carefully.

Method of Cleaning Silks, Woolens, and Cottons, without Damage to their Texture or Fabric

Grate raw potatoes to a fine pulp, in clear water, and pass the liquid through a coarse sieve into another vessel of water; let the mixture stand until the fine white particles of the potato are precipitated; then pour the mucilaginous liquor from the fecula, and preserve the liquor for use.

The article to be cleaned should be laid upon a linen cloth, on a table, and having provided a clean sponge, dip it into the potato liquor and apply it to the article to be cleaned until the dirt is entirely separated; then wash it in clean water several times. Two middle sized potatoes will be sufficient for a pint of water.

The coarse pulp which does not pass through the sieve is of great use in cleaning worsted curtains, tapestry, carpets, and other coarse goods.

The mucilaginous liquor will clean all sorts of silk, cotton, or woollen goods, without hurting them or spoiling the color. It may also be used in cleaning oil-paintings, or furniture that is soiled. Painted wainscots my also be cleaned by wetting a sponge with the liquor, then dipping it in a little fine clean sand and rubbing the wainscot with it.

To Clean Grenadine or Barege Dresses

To a gill of gum arabic, put one quart of boiling water. Squeeze into it a little blue, and when dissolved, bottle for use.

Brush or wipe the dress clean, then wipe it off with clear water.

Dip a sponge in the solution, and go over the dress carefully, *with the grain:* fold it in breadths, roll it up nicely in linen, and just before it is dry, iron it with an iron *not too hot.*

To Clean Polished Mahogany

Take a piece of chamois skin, dip it in clean water, then in rotten stone, and rub it on the place; then wash that off with water. When it is dry, take as little linseed oil as you can do with, and rub it on, getting it as dry as possible, for fear the dust will stick to it.

To Remove White Spots from Varnished Furniture

Hold a warming-pan or shovel full of coals over the spots, and then rub with flannel while warm.

Coal oil is also sometimes efficacious.

To Clean Oil Paint

A table-spoonful of ammonia to a quart of water. Wash with a soft towel.

Soap dissolves the turpentine as well as the linseed oil, and not only destroys the smooth and shiny surface, but exposes the lead to the influence of the water and air, and is therefore not practical.

To Clean White Paint

Use powdered French chalk and hot water. French chalk is the common steatite or soap-stone.

Use no soap.

To Take out Ink

A mixture of soft soap, tallow, salt, and lemon juice. First wash out the ink in water, and then, when the mixture is hot, lay the ink spot in it.

To Take Spots out of Matting

For a yellow spot or stain on matting, wash with a weak solution of oxalic acid (six cents' worth in a pint of water). If too strong it will turn it white.

To restore a white spot to the original color, use a weak solution of carbonate of soda.

To Wash Glass Chandeliers

To four quarts of water, as much pearl-ash as will fill the hollow of the hand. Put in several chandelier drops at a time.

To Take Stains out of White Clothes

First apply chloride of soda, and if that does not remove the stains, oxalic acid dissolved in water.

Rose Water

Gather the damask rose leaves; have a tin pan that will fit under your warming-pan; wring a thin towel out of water, spread it over the pan, and put rose leaves on this about two inches thick; put another wet towel on top of the leaves, and three or four thicknesses of paper on it; put hot embers in the warming-pan, and set it on top of the paper, propped up so as not to fall; when you renew the coals, sprinkle the towel that

is at the top of the rose leaves; when all the strength is out of the leaves, they will be in a cake; dry this, and put it in your drawers to scent the clothes; put another set of leaves in, sprinkle the towels, and so on until you have used up all your rose leaves. Rose water is a very nice seasoning for cake or pudding; it should be kept corked tightly.

Camphor Water

A lump of camphor the size of a nutmeg; grind it in a mortar, with a tea-spoonful of spirits of wine and half a tea-spoonful of magnesia. Pour on it a pint of boiling water.

To Take Spots out of Marble Hearths

Pearl-ash, fuller's-earth and whiting, mixed with spirits of wine to a paste, and put on the spots. Wash off every morning with soap and water, and renew until the spots disappear.

To Clean White Marble Hearths

Rub the marble with the *grit* first, and pumice-stone afterwards.

To Clean White Marble

Slack a piece of lime as large as a walnut with a quart of water, then add a table-spoonful of pearl-ash and a piece of fuller's earth as large as an orange.

For black marble, white wax, polished off with a cotton cloth.

For unpolished marble or statuary use marble dust.

For Cleaning Silver

Mix whiting and spirits of wine to a paste. Rub the mixture on the silver with a brush and let it remain until dry, then wash it off with soap and warm water, using another brush, and wipe with a soft towel or chamois skin.

To whiten silver that has been put away, or salt-cellars discolored by the salt, use a little spirits of hartshorn in water.

To Wash Oil-cloths

First, let them be well dry swept, then take a flannel or soft scrubbing-brush, with a lather of soap, and carefully wash the dirt out from between the work, then wipe them completely dry with a soft linen cloth. The soap must be well rinsed off in two or three waters.

They should be frequently dry-rubbed with a soft leather skin, which gives them a polish and hardens the colors. Be careful not to use any sand.

To Wash a Carpet with Gall

Make first a rich lather of soap and water, with which rub over the carpet well with a brush, having previously swept it thoroughly. Then wipe it well with a dry cloth. Mix a quart of water with half a pint of ox-gall; dip the same brush in the gall and water, and rub over it as you did with the soap and water.

Polish for Floors

Wash the floor very nicely. Make a lye strong enough to float an egg. Strain it, and boil with the lye

a pound of yellow wax. Wet the floor well with a brush, and when nearly dry, polish it.

Directions for Staining Floors

Take of raw linseed oil and spirits of turpentine equal quantities.

Into this mixture put cautiously of burnt umber, ground in oil, enough to color it to suit the taste. It is best to try a small spot, and continue adding the umber until you get the right shade.

Apply with a small white-wash brush and rub in with a painter's brush. Dip in the brush and press out the excess of paint. Apply lightly, and in strips to a space of about one and a half by two feet at a time, then quickly rub in.

By following the above directions strictly, this receipt will be found satisfactory.

To Take Ink out of Carpets

Cover the spot at once with raw potato scraped to a pulp, and renew as often as the paste becomes discolored.

To Take Grease out of Carpets

Cover the spot with buck-wheat batter prepared for baking.

A Mixture to Keep Moths out of Furniture, and to Take Grease Spots from Carpets or Cloths.

One quart bottle one-third full of rain water; one ounce and a half of Castile soap, shaved fine and put

into the bottle of water. It must be shaken until the soap is all dissolved. and forms a very thick smooth suds. Then fill up the remainder of the bottle with equal proportions of spirits of wine and spirits of turpentine.

This will take out spots of grease, and freshen and renew cloth after it is old and defaced.

To Kill Cockroaches or Beetles

Strew the roots of black hellebore at night in the places infested, and in the morning they will be found dead or dying.

Black hellebore grows in marshy places, or can be bought at the drug stores.

Poke root boiled soft, then sliced and laid on shelves will also cause them to disappear.

To Drive Away Ants

The little red ants will leave closets where sea sand is sprinkled, or where oyster shells are laid.

Scatter sprigs of wormwood where black ants are troublesome.

To Purify a Sink or Drain

Dissolve half a pound of copperas in two gallons of water. Pour in half one day and half the next.

To Take out Iron Mould

Dissolve a tea-spoonful of salts of tin in two table-spoonfuls of water. Dip the iron mould into the solution, and let it remain for five minutes. Then dip it

into a mixture of equal parts of muriatic acid and water. Dip the spots alternately into these mixtures, or make the first one stronger with the salts of tin, and apply it with a soft rag on the end of a stick. Last of all, rinse the articles thoroughly in cold water. A simple method of removing iron mould stains succeeds well if recent and not too dark: Tie a tea-spoonful of cream of tartar in the stained place, and put it into cold water without soap, and boil it for half an hour. This process will take out ink and fruit stains. If the stains are much spread, stir the cream of tartar into the water. If the fruit stains are still visible, boil the article in a mixture of sub-carbonate of soda. A small table-spoonful to a pail of water.

To Keep Furs and Woollens

Crack the grains of black pepper, and sprinkle in among your furs and woollen clothes; after they have been shaken and aired, fold them smooth and put them in linen bags or sheets; keep them in a large trunk or dark closet, and look at them once though the summer to see that they are safe. Tobacco and camphor are also good to pack them in, but the smell continues with them a long time, and is disagreeable to some persons. They should be well shaken and aired before they are worn.

To Keep Apples in Winter

Pick them carefully, so as not to bruise them; put them in an out-house, exposed to the north, either in boxes, or barrels, or lying in heaps; after they have

been several weeks in this situation, pick them over and put them in barrels which should be headed; if the weather is not severe, let them remain in this cold situation as long as it will be safe, without their being frozen, then remove them to the cellar. Do not shut the windows till the severe weather comes on. Some persons pack them in dry chaff, or sand, and put them in barrels and boxes in a cool garret.

To Clean Kid Gloves

Take a piece of flannel; moisten it with a little milk; rub it on a cake of mild soap, and apply it to the soiled spots on the gloves; as soon as the dirt is removed, rub the spot with a dry piece of flannel, and dry them on the hands. Care must be taken that the gloves are not made too wet, or they will have a wrinkled appearance. Dark gloves that are worn in winter, should be exposed to the sun for about a quarter of an hour in the spring, before putting them away, or they will be liable to spot.

To Mix White-wash

Pour a kettle of boiling water on a peck of unslaked lime; put in two pounds of whiting, and half a pint of salt; when all are mixed together, put in half an ounce of Prussian blue, finely powdered; add water to make it a proper thickness to put on a wall.

Clear Starching

Wash your muslins nicely; rub hard soap on them, and pour boiling water on; let them lie in this half an

hour, or if they are very yellow boil them in water that has a little blue, in a bell-metal kettle; let them dry in the sun; boil your starch half an hour, as it will be clearer, and the things will take less clapping; rub the starch over the muslin until it is well covered, then clap it a few times; afterwards stretch out the muslin and hold it to the fire until it smokes, then stretch, clap, and shake it until the piece is dry enough to iron. When you begin to starch, have a pile of plates near, and as fast as the things are ready to iron, fold them up, and put them between the plates to keep moist. It is a good plan to have a board about three feet long and a foot wide, with a piece of blanket tacked on round the edges, to iron your collars and handerchiefs on.

There is an art in doing up muslins, which will take but little time when once it is acquired. The same directions answer for clear starching crape (which must first be bleached as flannels are done), and add some drop lake to the blue coloring. In cold weather, to rub your hand over with a little clean tallow prevents them from chapping, and will not alter the appearance of the muslin.

Cutting Glass for Mending Windows

If you want to cut glass for mending windows, and have no diamond, dip a piece of cotton twine into turpentine, and stretch it tightly across the glass where you wish to break it; then set the string on fire, and after it is burned, break the glass while it is warm.

To Take Out Fruit Stains

Soak the spot as soon as possible in whiskey, then wash in soap and water.

Wash for the Teeth and Gums

Two ounces of best pale Peruvian bark, finely pulverized.

Half a pint of old fourth-proof French brandy.

Half a pint of rose-water.

Half a pint of spring water.

Mix all together, and in twenty-four hours it is fit for use.

For a severe toothache, add a little more brandy and hold it in the mouth for five minutes. Use frequently with a brush.

To Keep Eggs until Winter

Place a layer of saw-dust or salt in a keg. Pack the eggs closely, with the small end down. Over this another layer of saw-dust or salt, packing closely between the eggs where they do not touch, and so on alternately, until you fill the keg. Head it up tightly, and turn it from end to end every twenty-four hours.

Pot-Pourri of Flowers

Take any fragrant flowers you have, and dry them well. Make a mixture of an ounce each of bay-salt, scraped orris-root, pounded cloves, nutmeg, mace, cinnamon, and a pinch of musk. Fill a jar alternately with flowers and spice. Stir and shake it about frequently.

The old-fashioned daily rose is the best for this purpose.

Indelible Ink

Ten grains of nitrate of silver.
One table-spoonful of water.

Wash for Marking:

As much salæratus as the water will take up.
A small lump of powdered gum-arabic.

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